

FIGUERO

FIGUERO TINUS AUTHENTICITY, EXCITEMENT, FRAGRANCE. THE RESULT OF KNOWLEDGE. WHEN A DREAM COMES TRUE.



2015 Vintage

2015 was a low yielding harvest. Generally fair and steady conditions making a very healthy vintage with an especially dry September. An early harvest took place from September 21st -October 3rd giving the wines powerful fruit aromas, balanced tannins, intense colour and good acidity for ageing in barrels.

The 2015 vintage was qualified as *Excellent*.

Elaboration

100% tempranillo - Malasmañanas plot and Acos plot

Vines planted between 1940 and 1965

Manual harvest in wicker baskets (12kg) and *individual berry selection*

Alcoholic and malolactic fermentation in open 500 L barrels in vertical position on bottom with daily manual punching.

Gravity assisted production (OVI System)

24 months in 14 new thin grain french oak barrels

Alcohol: 15 %

Residual sugar: 1,6 g/l

Exclusive production: 1.330 bottles and 50 magnums.

Description

Appearance: Black as midnight, deep dark cherry-red colour with nice blue rings and an intense red hue and long legs. Dense and clean.

Nose: Extraordinary complexity starting with blackberry and liquorice, violets, cassis, plum, and continuing with spice as cinnamon and incense, pink pepper accents, delicate chocolate and toffee notes. Nice balsamic Chinese ink hints.

Taste: Magnificent, long, velvety, very well balance, elegant and driving on the finish.

Serving Suggestions

This wine is ideally served at temperature (16°C) to accompany steak, venison and other hearty fare such as stews and roast, as hard cheeses as well. We suggest decanting.