

Tinto
FIGUERO

FIGUERO TINUS

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THE RESULT OF KNOWLEDGE. WHEN A DREAM
COMES TRUE.



2017 Vintage

2017 was a low-yielding and early harvest, characterized by the deep frost on April 27th, leading to 65 % less yield in La Horra. High temperatures followed with severe drought during spring and summer, giving very small berries and healthy bunches. Harvest was earlier than usual from September 14th - 27th giving the wines powerful black fruit aromas, concentration, polished tannins, intense colour and low acidity.

The 2017 vintage was qualified as *Very Good*.

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: 1,7 g/l

Exclusive production: 4.050 bottles and 105 magnums.

Description

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

Nose: Extraordinary complexity starting with raspberry and liquorice, violets, clove, nutmeg, and continuing with spices such as cinnamon, incense, delicate chocolate and toffee notes.

Taste: Magnificent, long, velvety, very well balance, elegant 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.