

Tinto
FIGUERO

PARAJE WINE

FIGUERO VIÑAS VIEJAS

elegance

Love, honesty, gratitude.

A gift to share, a moment for you and yours.



2019 VINTAGE

The vintage was qualified as *Excellent*.

ELABORACIÓN

100% tempranillo - Paraje de Zaloña

Vines planted between 1942 and 1965

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

15 months in new 225L and 500L oak (100% French)

Alcohol (%v/v): 14,5% Residual Sugar: 1,5 g/l.

DESCRIPTION

Appearance:

High cherry color layer, intense and deep. Clean and bright with dense tears.

Nose:

Intense, complex and very delicate nose. The wide range of fresh red fruit (raspberry, currant, forest strawberry...) is subtly highlighted by notes of pink pepper and liquorice, and enriched with floral notes (violet). At the end the touches of aging in fine wood barrels and some toffee appear.

Taste:

The mouth, wide and with a velvety tannic structure, also surprises us with its finesse and delicacy. All the olfactory impressions follow, accompanied by a very fine acidity, reinforcing the sensation of a wine with a delicate and subtle personality.

SERVING HINTS

This wine is ideally served at room temperature (16°C- 61°F) to accompany steak, venison and other hearty fare such as stews and roast, as hard cheeses as well. We suggest decanting.