

Tinto
FIGUERO

PARAJE WINE

FIGUERO VIÑAS VIEJAS

elegance

Love, honesty, gratitude.

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



2019 VINTAGE

The 2019 was a typical dry year without visible symptoms of drought and very healthy. We have got berries of smaller size than usual. Harvesting happens from 25th of September to 5th of October giving medium yield and perfect ripeness. Wines will be fresh and elegant with very expressive nose, great balance and velvety tannins.

The vintage was qualified as *Excellent*.

ELABORACIÓN

100% tempranillo - Paraje de Zalaña
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.