

*Tinto*  
**FIGUERO**

PARAJE WINE

# MILAGROS DE FIGUERO

*delicacy*

Expression, subtlety, *essence*.  
Our mother preparing dinner, a caress, a hug.



## 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*.

## ELABORATION

100% tempranillo - Paraje del Camino de los Frailes  
Vines planted between 1940 and 1956  
Manual harvest in wicker baskets (12kg)  
Gravity assisted production (OVI System)  
14 months in 500L new oak (100% French)  
Alcohol (%v/v): 14,5%      Residual Sugar: 1,6g/l.

## DESCRIPTION

**Appearance:**  
Cherry red with raspberry rims. Bright and deep.

**Aromas:**  
Milagros stands out for the freshness of a wonderful balanced nose where red fruits (wild strawberries and blackberries) predominate, this together with floral notes that remind us of violets. We can find the balsamic notes that are intermingled with subtle spicy notes (nutmeg, vanilla, white pepper). Thus completing a perfect harmony.

**Taste:**  
We find a surprising, delicate, elegant and completely silky mouth. It is characterized by its fruity expression, which accompanies us for a few minutes ending with a fresh, minty, even mineral aftertaste.

## SERVING HINTS

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