

*Tinto*  
**FIGUERO**

VILLAGE WINE

# FIGUERO 12

*finesse*

Art, balance, modernity.

One of the most beautiful expressions of our landscape.



## 2020 VINTAGE

It has been characterized by slightly warmer than usual temperatures and an above-average rainfall regime, especially in the winter months. The vegetative cycle has developed without meteorological accidents and with great plant health. The harvest is carried out between September 17 and October 1. The wines of this vintage will have an intense fruit charge, medium sweet tannins and moderate alcohol. They will be fresh and light wines.

The vintage was qualified as *Excellent*.

## ELABORATION

100% tempranillo - La Horra y Roa  
Vines planted between 1965 and 1995  
Manual harvest in wicker baskets (12kg)  
Gravity assisted production (IFO System)  
12 months in new and 1-use barrels (5% American - 95% French)  
Alcohol (%v/v): 14,0%      Residual Sugar: 1,5 g/l.

## DESCRIPTION

**Appearance:**

Intense purple color with a lot of depth. Clean and bright.

**Nose:**

Elegant, fragrant and very complex nose.

Its fresh red (crispy cherry, strawberry) and black (blackberries) fruit stands out, perfectly integrated with hints of roasted, menthol and sweet spices (vanilla, nutmeg). With high aromatic intensity and evolution in the glass towards riper fruit and pleasant sweet notes such as brioche.

**Taste:**

On the palate it surprises with its freshness, giving us a long wine with volume. An incredible harmony between red fruit reminiscent of cherry and white pepper. A wine with a fantastic structure and polished tannins that make us enjoy every sip.

## SERVING HINTS

This wine is ideally served at a temperature of 16°C (61°F) to accompany pork and beef dishes stews, as well as hard cheese.