

Tinto
FIGUERO

PARAJE WINE

FIGUERO VIÑAS VIEJAS

elegance

Love, honesty, gratitude.

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



2019 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*.

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% Residual Sugar: 0,3 g/l.

DESCRIPTION

Appearance:

High purple layer with violet edges. Clean and bright.

Nose:

It captivates us with a nose in which wild red fruits predominate (blackberry, raspberry, currants), memories of cherry in liqueur and red licorice, which are intertwined with balsamic aromas offering a fresh nose. We find hints of white pepper, star anise and sweet spices, which offer a complete olfactory sensation.

A wine that continues to surprise with its passage on the nose, becoming increasingly more interesting.

Taste:

The palate shows a lively and friendly entry, with a velvety tannin structure. We find those wild fruits that we defined previously, in an elegant and clean way. The licorice intensifies in the finish, along with the sweet spices and freshness of eucalyptus and pepper.

A wine with an overwhelming personality that will make us enjoy every sip.

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.