

Tinto
FIGUERO

VILLAGE WINE

FIGUERO 12

finesse

Art, balance, modernity.

One of the most beautiful expressions of our landscape.



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 - 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): 15,0% Residual Sugar: 1,4 g/l.

DESCRIPTION

Appearance:

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

Nose:

Intense, fine and very complex nose.

From the outset, black fruit dominates (blackberry, blueberry), highlighted by spicy notes (black pepper) and liquorice. Then there are more subtle notes of tobacco (cigar), undergrowth and minerality (rifle stone).

So many sensations, so many nuances that we are close to a Premium perfume.

Taste:

On the palate, the 2019 vintage offers us a powerful and seductive wine with great harmony. Full bodied with good velvety tannic structure. An excellent balance and very long finish where the full aromatic palette appear as promised. Many sensations and beautiful harmony on the whole.

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.