

Tinto
FIGUERO

VILLAGE WINE

FIGUERO 15

tradition

Calm, memories, conversations.

A stroll through the vines of La Horra, the wind, the land, the vineyard.



2018 VINTAGE

The 2018 came with a generous rain in winter and spring followed by dry summer with cold nights in August. Harvesting happens from 1st of October to 12th of October giving good yield and ripeness. Wines will be lighter fresh with great weight of fruit component and balanced tannins.

The vintage was qualified as *Very Good*.

ELABORATION

100% tempranillo - La Horra and Roa
Vines planted between 1910 and 1965
Manual harvest in wicker baskets (12kg)
Gravity assisted production (IFO System)
15 months in new barrels (40% American - 60% French)
Alcohol (%v/v): 15,5% Residual Sugar: 1,4 g/l.

DESCRIPTION

Appearance:

Deep cherry color with vivid garnet rims. The wine is clean and bright with dense tears.

Nose:

Intense and very complex nose. The ripe black fruit (blackberry jam, picota cherry) is wrapped in a multitude of spices (black and pink pepper, coriander seeds, nutmeg...), balsamic notes and touches of noble wood (cigar box, cedar). With patience, all that aromatic subtlety can be appreciated even more.

Taste:

Dense and long on the palate with a great velvety tannic structure and a magnificent balance. The entire aromatic range is still present throughout the palate and all the sensations persist for an infinite time.

A Reserva of great elegance and great seduction.

SERVING HINTS

Ideally served at 16°C (61°F) to accompany grilled red meats, roast lamb, roast pork, goat's cheese, spicy dishes, chocolate desserts.
We recommend decanting.