

Tinto FIGUERO

TINTO FIGUERO 4

FUN, FRESH, PERSONALITY.

A WINE FOR ALL OCCASIONS TO BE ENJOYED
ALONE OR IN COMPANY.



2020 Vintage

Characterized by slightly warmer than usual temperatures and above-average rainfall, especially in the winter months. The vegetative cycle developed without meteorological incidents and with great plant health. Harvest took place between September 17 and October 1. The wines of this vintage will have an intense weight of fruit, a medium sweet tannin and moderate alcohol. They will be fresh and light wines.

The 2020 campaign was rated by the Regulatory Council as: **Excellent**

Elaboration

100% tempranillo

Vines planted from 1995 onwards

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

5 months in oak (66% french - 34% american)

Alcohol: 14 %

Residual sugar: 1,2 g/l

Description

Appearance: Cherry red, vivid and bright.

Nose: Intense and sweet nose of fresh red fruit (raspberry, strawberry) and black fruit (sloe) highlighted by the subtle presence of spices such as black pepper, nutmeg and chili. A very attractive and fun nose that takes on more and more nuances as it opens.

Taste: Intense, dense and rich on the palate where the fruit contrasts with velvety tannins and delicious acidity. A very lively wine, full of sensations and harmony.

Serving Suggestions

Ideally served at 16°C (61°F) to accompany roasted pork and beef, as well as rice and vegetable dishes and semi-soft cheeses.