ASOMO

FIGUERO

2022 VINTAGE

It has been a vintage within the normal range in terms of temperatures and rainfall, with no accidents of frost or hail in our vineyards. The winter and spring rains allowed the plant to develop normally and the grapes to ripen slowly and in perfect health. The harvest is carried out between September 27 and October 8. The wines of this vintage will have a fantastic load of red and black fruits, a great balance between alcohol, acidity and tannin. They will be powerful wines, with silky tannins, long on the palate and with great aging potential.

The vintage was qualified as **Very Good.**

ELABORATION

100% tempranillo - La Horra y Roa
Vines planted from 1995 onwards.
Manual harvest in wicker baskets (12kg)
Gravity assisted production (OVI System)
6 months in oak (100% french)
Alcohol: 14%
Residual sugar: 1,6 gr/l.
Acidez total: 4,77 gr/l

DESCRIPTION

APPEARANCE:
Cherry red, vivid and bright.

NOSE:
A dynamic and fresh wine, marked by red fruit (cherry and strawberry), with hints of blackberry and blackberry. A subtle touch of spices such as cloves or nutmeg that complete a splendid aromatic sensation.

TASTE:
In the mouth, its velvety structure surprises, where it shows all its fruity character. A slight mineral profile appears that helps salivate and together with pepper it is ideal to accompany any dish. A harmonious wine to enjoy.

SERVING HINTS

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