ASOMO

FIGUERO

2023 VINTAGE

We are facing a vintage marked by complex climatic conditions such as frost, little rainfall and high temperatures recorded throughout the vegetative cycle of the vineyard. It has been an early harvest, we started on September 11 with the old vineyard and finished on September 23. Thanks to that early harvest we were able to harvest before the rains with very healthy grapes of exceptional quality. The wines of this vintage will be characterized by their great aromatic potential, their freshness, their great structure and complexity.

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)
7 months in new and 1-use barrels (100% french)
Alcohol: 14%
Residual sugar: 1,5 gr/l.
Acidez total: 4,26 gr/l

DESCRIPTION

APPEARANCE:
Bright and bright cherry red.

AROMA:
Fresh and fruity nose, where red fruit (strawberry and raspberry) predominates. Perfect harmony between the spicy notes of cinnamon and clove. With aeration, subtle hints of blue flower and blackberry appear.
A wine that invites you to continue enjoying.

TASTE:
With a fresh palate, Asomo is characterized by its fruity and mineral sensation, capable of accompanying any aperitif. Stands out for its elegant sensation, with an aftertaste marked by blackberry and a subtle hint of clove.
A pleasant sensation that invades the mouth with every sip.

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.