FIGUERO

VIÑAS VIEJAS

2021 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 Excelent.

ELABORATION

100% Tinto Fino - Paraje de Zaloña
Vines planted between 1942 and 1965
Manual harvest in wicker baskets (12kg)
Gravity assisted production (OVI System)
16 months in new 225L and 500L oak (100% French)
Alcohol: 14%
Residual sugar: 1,5 gr/l
Total acidity: 4,7 gr/l

DESCRIPTION

APPEARANCE:
High purple layer with violet edges. Clean and bright.

NOSE:
With a very seductive profile that transports us to the Zaloña r egion, where wild red fruit (raspberry) and cherry predominate, intertwining with balsamic and roasted aromas, offering a fresh nose. The range of spicy aromas is delicate and interesting, with white pepper, clove, and star anise. A combination that invites us to continue enjoying.

TASTE:
From the first taste, we notice very silky tannins that showcase the full fruity character of this wine. With a long, fluid sip, it envelops the palate, revealing a fresh, peppery aftertaste. The cherry notes are present throughout, along with a mineral note.

Vibrant and fresh, with an enveloping texture and a captivating finish.

SERVING HINTS

This wine is ideally served at room temperature (16°C- 61°F) to accompany steak, venison and other hearty fare such as stews and roast, as hard cheeses as well. We suggest decanting.