FIGUERO

MILAGROS

2020 VINTAGE

It has been characterized by slightly warmer than usual temperatures and an above-average rainfall regime, especially in the winter months. The vegetative cycle has developed without meteorological accidents and with great plant health. The harvest is carried out between September 17 and October 1. The wines of this vintage will have an intense fruit charge, medium sweet tannins and moderate alcohol. They will be fresh and light wines.

The vintage was qualified as **Excellent**.

ELABORATION

100% Tinto fino - Paraje del Camino de los Frailes.
Vines planted between 1940 and 1956.
Plots that make up the paraje: El Ejido, Camino de los Frailes, Santa Cruz, Llano de la Mina y Valera, which are located on the border between La Horra and Roa.
Manual harvest in wicker baskets (12kg)
Gravity assisted production (OVI System)
15 months in 500L new oak (100% French)
Alcohol: 14%
Azúcar residual: 1,6 gr/l
Acidez total: 4,33 gr/l

DESCRIPTION

APPEARANCE:
Cherry red with raspberry edges. Bright and deep.

NOSE:
From the first moment Milagros shows its fruity character, marked by the crisp, fresh and wild strawberry. It is a fine wine, but with power, it has a floral character (blue and violet flowers) and mineral, which coexists perfectly with a very subtle white pepper at the end. Throughout a conversation he continues to surprise with his freshness and delicacy.

TASTE:
With a mineral entry, the wine runs through the mouth giving us the opportunity to enjoy fruity notes (blackberry and cherry) and balsamic notes. Enveloping and balanced, it is shown in all its splendor from the first moment.

SERVING HINTS

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