FIGUERO

TINUS

2015 VINTAGE

2015 was a low yielding harvest. Generally fair and steady conditions making a very healthy vintage with an especially dry September. An ealy harvest took place from September 21st –October 3rd giving the wines powerful fruit aromas, balanced tannins, intense colour and good acidity for ageing in barrels.

The vintage was qualified as **Excellent.**

ELABORATION

100% Tinto fino - Malasmañanas plot, singular vineyard protected by La Horra mount, planted between 1950 and 1955.
Manual harvest in wicker baskets (12kg)
Gravity assisted production (IFO System)
Spontaneous alcoholic fermentation in open 500L barrels
24 months in 14 new thin grain french oak barrels
Alcohol: 15%
Residual sugar: 1,6 gr/l.

EXCLUSIVE PRODUCTION: 1.330 bottles, 50 magnum.

DESCRIPTION

APPEARANCE:
A red wine with an intense deep cherry colour and an impressive body that even stains the glass as it slowly runs down with its thick, leisurely tears. Clean, bright and opaque.

NOSE:
A powerful, intense and very refined nose, where ripe black fruit (blackberry and liquorice) combines with black pepper, floral violet notes and roasted hints reminiscent of Cuban cigars. With each swirl, new nuances and sensations are revealed, inviting us to prolong this fantastic experience.

TASTE:
On the palate, it impresses with its density, great structure and impeccable balance.
As all the aromatic sensations linger and intensify in the mouth, the wine's power and elegance give it an almost mystical dimension.

SERVING HINTS

TINUS marks presence from the first moment. It offers a sensation of freshness and fluidity in the mouth, in which aromas of fresh red fruit appear, with a mineral sensation that invites you to continue tasting. It has a sweet and polished tannin.