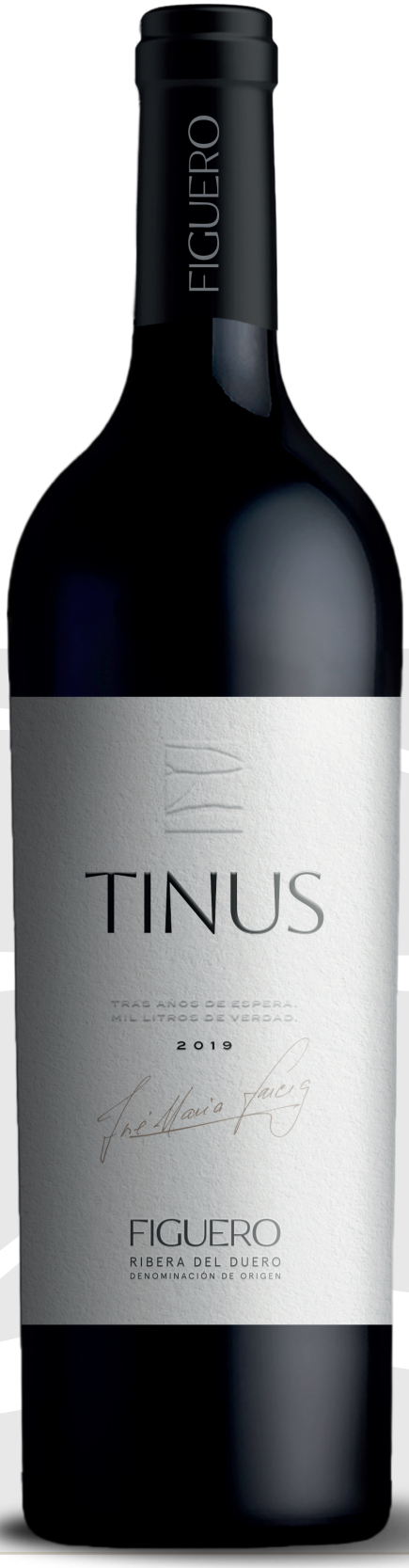
FIGUERO

TINUS



2019 VINTAGE

The 2019 was a typical dry year without visible symptoms of drought and very healthy. We have got berries of smaller size than usual. Harvesting happens from 25th of September to 5th of October giving medium yield and perfect ripeness. Wines will be fresh and elegant with very expressive nose, great balance and velvety tannins.

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
20 months in new thin grain french oak barrels
Alcohol: 15%
Residual sugar: 1,7 gr/l.
Total acidity: 4,66 gr/l.

EXCLUSIVE PRODUCTION: 1.800 bottles, 50 magnum and 5 Jeroboam (3L)

DESCRIPTION

APPEARANCE:
High cherry red cape with purple trim. Bright and deep.

NOSE:
A particularly captivating wine, it attracts with its aromas of fresh red fruit (strawberry and cherry) and black fruit (blackberry), which is intertwined with a balsamic profile (scrubland) and spicy spices such as pepper or cloves. Through aeration, sweet aromas appear that are reminiscent of brioche bread or cinnamon, achieving an interesting balance between the different notes. A harmonious nose that continues to surprise as time passes.

TASTE:
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.

TINUS is the perfect wine to accompany a long conversation.

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.