FIGUERO

PAGO DE TORROSILLO

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 - Torrosillo plot, planted in 1950 at 840 m altitude on clay soil with limestone intercalations in La Horra. Surface 1,79 ha.
Manual harvest in wicker baskets (12kg)
Gravity assisted production (IFO System)
Fermentation in 2 *tinas* of french oak of 2.000 liters.
18 months in thin grain oak (100% french)
Alcohol: 14,5%
Residual sugar: 1,7 gr/l
Total acidity: 4,54 gr/l

EXCLUSIVE PRODUCTION: 4.500 bottles, 100 magnum and 10 Jeroboam (3L)

DESCRIPTION

APPEARANCE:
Intense purple color with a lot of depth. Clean and bright.

NOSE:
A seductive wine, with aromas of “mon chéri” (cocoa and red fruit in liqueur), roasted like spices and subtle notes of tobacco that join with sweet notes of brioche and cinnamon. A wine that shows all its complexity and, at the same time, balance and subtlety.

TASTE:
We are faced with a wine to enjoy, it brings together flavors of kirch (cherries in liquor), menthols, sweet toast and menthols that offer us a creamy but fresh mouthfeel. Its minerality and freshness stands out, especially in the line of mint and scrubland; rescuing blackberries and lightly compote red fruits. As time goes by, wine accompanies your meal to the sweetest dish, dessert. Where it recovers its cocoa notes and helps find a perfect pairing.

SERVING HINTS

This wine is ideally served at 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.