ASOMO

FIGUERO

2024 VINTAGE

We are facing a vintage defined by a challenging climate, marked by frosts, hail, and abundant rainfall, which resulted in a harvest producing red wines of remarkable freshness, elegance, and complexity. Despite the lower yields, the quality of the grapes was high, giving rise to wines with a distinct Atlantic character, good acidity, and excellent ageing potential..

The vintage was qualified as **Very Good.**

ELABORATION

100% tempranillo - La Horra
Vines planted from 1995 onwards.
Manual harvest in wicker baskets (12kg)
Gravity assisted production (OVI System)
7 months in second use barrels (100% french)
Alcohol: 14%
Residual sugar: 2 gr/l.
Acidez total: 4,39 gr/l

DESCRIPTION

APPEARANCE:
Bright, lively cherry red.

NOSE:
A vibrant wine with pronounced fruit character, dominated by red fruits (strawberry, raspberry, cherry) and subtle hints of blackberry that enhance its balsamic profile. These enticing aromas are complemented by delicate notes of spice, such as vanilla and clove. The wine offers a fresh and versatile first impression.

TASTE:
On the palate it reveals a crisp, balanced sensation. Its clear fruit-forward character stands out without losing structure or elegance. The red fruit integrates beautifully thanks to its sweet, soft tannins. The result is a pleasant, fine, and harmonious mouthfeel.

SERVING HINTS

Ideally served at 16°C (61°F) to accompany roasted pork and beef, as well as rice and vegetable dishes and semi-soft cheeses.