

*Tinto*  
**FIGUERO**

VILLAGE WINE

# FIGUERO 4

*freshness*

Fun, fresh, personality.

A wine for all occasions to be enjoyed alone or in company.



## 2021 VINTAGE

It has been a vintage within the normal range in terms of temperatures and rainfall, with no accidents of frost or hail in our vineyards. The winter and spring rains allowed the plant to develop normally and the grapes to ripen slowly and in perfect health. The harvest is carried out between September 27 and October 8. The wines of this vintage will have a fantastic load of red and black fruits, a great balance between alcohol, acidity and tannin. They will be powerful wines, with silky tannins, long on the palate and with great aging potential.

The vintage was qualified as *Excelent*.

## ELABORATION

100% tempranillo - La Horra y Roa  
Vines planted from 1995 onwards.  
Manual harvest in wicker baskets (12kg)  
Gravity assisted production (OVI System)  
5 months in oak (33% american - 67% french)  
Alcohol (%v/v): 13,5%      Residual Sugar: 1,4 g/l.

## DESCRIPTION

**Appearance:**  
Cherry red, vivid and bright.

**Aromas:**  
From the start impressive. A nose marked by a high intensity and hints of fresh red (strawberry, raspberry) and black (blackberry) fruit. These aromas are intermingled with a spicy touch of black pepper and cloves.

After aeration the wine continues to grow, leaving an attractive and fun nose.

**Taste:**  
We find a harmonious mouth, where fresh red fruit prevails with tremendously well integrated tannins. A very lively wine full of sensations.

## 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.