

# Figuero Tinus

DO Ribera del Duero, García Figuero, 2014

750 ml

Art. nr. 37101714



We rarely award top marks; with Tinus, this was inevitable. A fantastic, exceptional wine from old vines over 70 years in age – the best of them. It is fermented in new, open tonneaux from the finest Allier oak, after which it is aged in the same barrels. It is of a distinguished, powerful stature, less bulky and heavy than the Noble, but of incredible complexity and harmony. Its finish lingers for an extremely long time, with an extraordinary intensity on the palate. A fascinating kaleidoscope of flavours and sensations, it is a wonderful, rare wine experience!

Origin:	<b>Spain / Castilla y León / Ribera del Duero</b>
Grape variety:	<b>Tempranillo</b>
Maturity:	<b>4 to 20 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Châteaubriand, Filet Wellington, Saddle of lamb fillet with herb jus, Roast saddle of venison, Beef Stroganoff, Wild specialities</b>
Vinification:	<b>fully destemmed, fermentation in wooden barrel, Punching down, protein fining, cooling period</b>
Harvest:	<b>hand-picking, strict selection</b>
Maturation:	<b>in tonneau</b>
Bottling:	<b>filtration</b>
Maturation duration:	<b>22 months</b>
Volume:	<b>14.5 %</b>

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

