



## Milagros de Figuero

DO Ribera del Duero, García Figuero, 2014

750 ml

Art. nr. 37058714

Committed to the tribute to the mother Milagros. Milagros is an extraordinary wine of delicate elegance and subtle force. It is aged in a 500-liter barrel, such that the noble notes of cigar, coconut, incense and the finest leather form a discrete, but perfect, base for the overlying main notes of fruit and spice. Its diverse tastes drag on in an extremely long-lasting bow of aromas, ending with the impression of sweet, ripe wild strawberries, bergamot and gingerbread spices. A wine for meditating, it does not need an accompaniment, but it harmonizes of course very well with refined dishes.

Origin:	<b>Spain / Castilla y León / Ribera del Duero</b>
Grape variety:	<b>Tempranillo</b>
Maturity:	<b>5 to 20 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Châteaubriand, Filet Wellington, Roast veal with morel sauce, Wild fowl, Spicy hard cheese, Giant crevettes, grilled langoustines</b>
Vinification:	<b>fully destemmed, fermentation in steel tank, Pumping over, protein fining, cooling period</b>
Harvest:	<b>hand-picking, strict selection</b>
Maturation:	<b>in tonneau</b>
Bottling:	<b>no filtration</b>
Maturation duration:	<b>16 months</b>
Volume:	<b>14.5 %</b>

# BAUR *au* LAC Vins

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



## Palate profile

### Initial impression



### Acidity / Juiciness



### Tannins



### Body



### Length

