



Figuero 12 (Crianza) in 1er Originalholzkiste

DO Ribera del Duero, García Figuero, 2016

1500 ml

Art. nr. 37056816

Its 12-month maturation in barrels is clearly visible in its aromas of dark chocolate, coconut and cedar. Not only the fresh fruit flavours, but aromas of prunes, orange zest and parched cherries, as well, converge in the mouth. The bouquet presents spicy notes of mint, cinnamon and pepper, complemented by the fragrances of tulip and hyacinth. With its juiciness and tannins, this elegant wine is a perfect match for a variety of dishes.

Origin:	Spain / Castilla y León / Ribera del Duero
Grape variety:	Tempranillo
Maturity:	2 to 8 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Moroccan specialities, Grilled fish, Spiced grillades, Beef Stroganoff, Wild fowl, Spicy hard cheese
Vinification:	fully destemmed, fermentation in steel tank, Pumping over, protein fining, fermentation at low temperatures
Harvest:	hand-picking with simultaneous grape sel
Maturation:	in new barriques
Bottling:	filtration
Maturation duration:	12 months
Volume:	14.0 %

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

