



Tasting notes

Finca Río Negro Gewürztraminer 2020



Vintage

Beginning of September was fresh which helped completing a good and maturation.

Rainfall around 530 liters. Fallen on the right periods.

Grape harvesting September 6th till 14th.

Vineyard properties

9,5 ha of own espalier vineyard, single Cordon Royat system.

Age: 2005.

Soils with limestone parent rock, first layer clay, stone pebbles, acidic pH and poor in nutrients.

Yield ha < 6.000 kg.

Technical information

Dry wine

8 hour cold maceration of a 50 % of the grapes and subsequent devatting of free-run juice. Fermentation at 16°C.

Aging on lees for 4 months in stainless steel vat.

Alcohol: 13,9 % / pH/acidity: 5.33 g/l. / Residual sugar: 1.7 gr.

Output 37.218 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Gewürztraminer 100 %

Tasting Notes

Color Golden yellow with greenish rims, very attractive, shiny.

Nose Wine with an extremely intense, exuberant, very complex bouquet. Notable, terpenic floral notes, blended with fruity notes, enveloped in moscatel flavoured notes.

Palate Dry, complex, fresh, very creamy in the mid palate, oily, high volume. The aftertaste is fresh, intense and long lasting.