



Tasting notes

Finca Río Negro 2017



Vintage properties

Warm and dry summer and ripening period. But, high day-night thermal contrast during ripening in September was good for maturation.

Rainfall: 485 mm.

Grape harvesting began the first week of October and lasted until the 15th.

Vineyard properties

Vineyard ages between 1999 and 2005.

Yield per Ha. < 5,000 kg.

Manual grape harvesting 18 kg. crates.

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

Technical information

Cold maceration before fermentation and maceration for 15 days, Fermentation temp. 23°C. MLF process.

Aging: 12 months in French Allier (65 %) and American (35 %) oak barrels.

Alcohol 14,9 % Vol. | pH: 3.63 / acidity 5.36 g/L Tartaric acid. | Residual sugar: < 2 gr.

Output 84.271 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 57 %, Cabernet Sauvignon 17 %, Syrah 15 %, Merlot 11 %

Tasting Notes

Color Cherry red with violet-shaded rims and high color intensity.

Nose Intense, deep and complex bouquet with prevalence of blackberry type fruits, well blended with the notes proper to the different types of oak. Mineral and balsamic hints.

Palate Powerful and elegant. Tactile sensations are marked by a full body, long aftertaste and very silky.