



**FINCA RÍO NEGRO**  
*Vinos de altura*

## Tasting notes

### FRN Cerro Del Lobo 2018



#### Vintage

The summer and ripening period was soft, so ripening went very slow.

Rainfall: 680 mm.

Grape harvesting was on October 8<sup>th</sup>.

#### Vineyard properties

This wine comes from a single vineyard called "Cerro del Lobo", which meaning is "Hill of the wolf", as the first time the wolf living at the family state was seen eating grapes at this plot.

Espalier vineyard, single Cordon Royat system.

Yield Ha 5,000 kgs.

Soils are poor, the first layer is clay and limestone, with stone pebbles and acidic pH.

#### Technical information

Maceration 14 days; Fermentation temp. 23°C. MLF process.

Aging 11 months in French Allier oak barrels of 225 l and 500 l, new and second use, medium toast.

Alcohol: 15,1 % Vol. | pH/acidity: 3,54 / 5,62 g/L Tartaric acid. | Residual sugar: < 1,5 gr.

Output 6.208 bottles.

IGP Vino de la Tierra de Castilla

#### Variety

Syrah 100%

### Tasting Notes

**Color** Clean and shiny. Cherry red with violet-shaded rims, high intensity.

**Nose** Intense bouquet, deep and complex, with prevalence of black berries, violets, black olives, spices, vanilla, tobacco and balsamic.

**Palate** Good balance, full body, fresh, creamy and long-lasting.