



FINCA RÍO NEGRO
Vinos de altura

Tasting notes

Finca Río Negro 5º Año 2016



Vintage

Dry and warm summer, with a fresh September which slowed down maturation. Good ripening with moderate temperatures and high day-night thermal contrast during ripening in September.

Harvest from October 7TH till October 16TH.

Rainfall: 470 mm.

Vineyard properties

3,5 Has. of own espalier vineyard, single Cordon Royat system.

Vineyard ages from 1999 until 2005.

Yield per Ha. 4.200 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

Maceration 18 days, Fermentation temp. 24°C

Alcoholic Fermentation and MLF process in french oak tanks.

Aging: 19 months in new French Allier oak barrels.

14,1 % Vol. pH/acidity: 3.61 / 5.44 g/L Tartaric acid. Residual sugar 1,5 gr.

Output 15.229 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 70 %. And Cabernet Sauvignon 30 %.

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.