



Tasting notes

Finca Río Negro 2015



Vintage properties

Dry and warm summer. But, with a big contrast during day and night temperatures. Fresh September which slowed down maturation. Good ripening with moderate temperatures and high day-night thermal contrast during ripening in September. Harvest from October 5TH till October 21ST. Rainfall: 550 mm.

Vineyard properties

22 Has. of own espalier vineyard, single Cordon Royat system. Vineyard ages from 1999 until 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 (60%) and American (40%) oak barrels. 14% Vol. pH/acidity: 3.52 / 5.4 g/L Tartaric acid. Residual sugar: < 2 gr. Output 104.000 bottles. IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 65%
Cabernet Sauvignon 15 %
Syrah 12 %
Merlot 8 %

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.