



FINCA RÍO NEGRO
Vinos de altura

Tasting notes

992 Finca Río Negro 2018



Vintage

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

Rainfall: 680 mm.

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

Vineyard properties

This wine comes from grapes harvested by hand from one single parcel of land on our estate, located 992 metres above sea level.

Espalier vineyard, single Cordon Royat system.

Yield Ha 5,500 kg.

The soils are poor, the first layer is clayey with limestone parent rock.

There are stone pebbles and its pH is acidic.

Technical information

Maceration 10 days; fermentation temp. 22°C.

MLF process.

Aging on natural lees 2 months in vats and then 7 months in French Allier (40%) and American (60%) oak barrels, medium toast in both cases.

Alcohol: 14,2 % Vol.

pH/acidity: 3,58 / 5.34 g/L Tartaric acid.

Residual sugar: < 1.5 gr.

Output 40,000 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 85 %

Merlot 8 %

Syrah 4 %

Cabernet Sauvignon 3 %

Tasting Notes

Color Clean, shiny. Cherry red with violet-shaded rims, medium intensity.

Nose Intense bouquet, with prevalence of red berries and violets well blended with the notes of the two oak types.

Palate Good balance, medium body, very fresh and long-lasting.