



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

## *Tasting notes*

### Finca Río Negro Gewürztraminer 2019



#### **Vintage**

Dry year and warm year, with rainfall around 500 liters. But, fallen on the right periods.

Beginning of September was not too warm, which helped completing a good and maturation.

Grape harvesting September 10<sup>th</sup> till 15<sup>th</sup>.

#### **Vineyard properties**

4.5 ha of own espalier vineyard, single Cordon Royat system.

Age: 2005.

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

Yield ha < 6,000 kg.

#### **Technical information**

Dry wine

8 hour cold maceration of a 75% of the grapes and subsequent devatting of free-run juice. Fermentation at 16°C.

Aging on lees for 4 months in stainless steel vat.

Alcohol: 14,1 %. / pH/acidity: 5.4 g/l. / Residual sugar: < 1.5 gr.

Output 28.000 bottles.

IGP Vino de la Tierra de Castilla

#### **Varieties**

Gewürztraminer 100 %

### **Tasting Notes**

**Color** Golden yellow with greenish rims, very attractive, shiny.

**Nose** Wine with an extremely intense, exuberant, very complex bouquet. Notable, terpenic floral notes, blended with fruity notes, enveloped in moscatel flavoured notes.

**Palate** Dry, complex, fresh, very creamy in the mid palate, oily, high volume. The aftertaste is fresh, intense and long lasting.