



Pago Finca Élez

Vinos históricos

Escena 2009



VINEYARD OF ORIGIN: Estate wine from the plot "La Vieja" - Finca Élez - El Bonillo (Albacete) at an altitude of 1,080 meters above sea level.

SOILS: Coming from the Mesozoic over 66 million years old. The type of soil is sandy clay loam on a limestone base.

CLIMATE: Continental, alternating very cold winters with hot summers, with large temperature differences between day and night.

VARIETIES: Tempranillo y Cabernet Sauvignon y Merlot

PRODUCTION: Controlled and less than the following volume per variety: 12.000 Kg/Ha for Tempranillo, Merlot; 8.500 Kg/Ha and 12.000 Kg/Ha for Cabernet Sauvignon:

VINIFICATION: Cold maceration for 4 days at 14°C. Alcoholic fermentation for 17 days at 24°C in stainless steel tanks. Malolactic fermentation in French oak barrels.

AGING: 30 months in French oak

PRODUCTION: 6.000 bottles.

TASTING

Intense cherry red color with garnet ruby glints on the rim. Complex and suggestive aromas of very ripe black fruits with balsamic notes of scrubland and subtle spicy touches on a background of lightly toasted nuts. In the mouth, it is a fresh and elegant wine with enveloping and juicy tannins, fair acidity and good fruit load with a long finish.