

FLOR DE SABINA 2020

Vino de Pago by Finca Élez



VINEYARD OF ORIGIN: Estate wine from the plots El Palomar, La Vieja and La Nueva - 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: Cabernet Sauvignon, Tempranillo, Merlot.

PRODUCTION: Controlled and lower than: Merlot: 3,000 Kg/Ha, Tempranillo: 5,000 Kg/Ha, Cabernet Sauvignon: 5,000 Kg/Ha.

MAZeration: De-stemmed grapes without pressing; cold maceration 4 days at 14°C for better extraction of aromas.

VINIFICATION: Fermentation 21 days at 25°C, separately in different tanks per parcel and variety. Maceration after fermentation to fix colour and aromas. Malolactic fermentation in stainless steel tanks.

PRODUCTION: 21.300 Bottles.

ORGANIC WINE: The work in the winery is carried out under the guidelines of organic wine since 2011. The climate of the area favors organic cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

CLIMATIC CONDITIONS FOR THE 2020 HARVEST

In 2020, there was abundant rainfall in the spring. Average temperatures have been normal throughout the cycle. In a dry summer with some heat waves, the cooling comes at night due to the extreme continental climate in the area.

TASTING

Flor de Sabina 2020 is a wine with a distinct personality. It is characterised by its freshness, vivacity and minerality. The aromas of black and red fruits, plums and black liquorice are present in this easy-tasting and full-bodied blend.