



Pago Finca Élez

Vinos históricos

Nuestra Selección 2007



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: Alcoholic fermentation for 15 days at 25° C in stainless steel tanks and subsequent maceration for 7 days. Malolactic fermentation in American oak barrels.

AGING: 18 months in French oak

PRODUCTION: 7.100 bottles.

TASTING

Dark cherry red color, with flashes of garnet on the rim. Elegant and intense aromas of liquorice fruit over a background of leather, black pepper, cocoa and light toast.

Dry, with ripe fruit flavors, spicy notes of pepper and good acidity that makes the wine fresh and tasty. The long finish leaves hints of ripe tannins and spice.