

Élez

Pago Finca Élez

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Cencibel 2020



VINEYARD OF ORIGIN: Estate wine from the plot La Nueva, La Vieja y El Palomar - Finca Élez - El Bonillo (Albacete) at an altitude of around 1.000 meters above sea level.

SOILS: Coming from the Mesozoic and 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: Cencibel

PRODUCTION: We limit the yield in favor of grape quality. Annual production below 7.000 Kg/HA.

VINIFICATION: Manual harvest and selection table. Maceration with a third of the grapes without destemming for approximately 40 days. Maceration control by tasting. During maceration, we carry out gentle pumping over for a soft extraction of tannins. Controlled fermentation below 25°C.

AGEING: A total of 18 months in and French oak barrels

ALCOHOLIC CONTENT: 14°.

PRODUCTION: 3.250 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 VINTAGE

In 2020 it rained generously in the spring. Average temperatures were normal throughout the cycle. In a dry summer with the odd heat wave, relief came at night due to the extreme continental climate in the area.

TASTING

Cencibel 2020 displays pleasant floral notes and aromas of fresh red fruit. The palate has a polished tannin, long, fresh and very elegant.