



Élez

Pago Finca Élez

Cencibel

2020

92

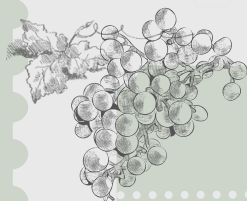
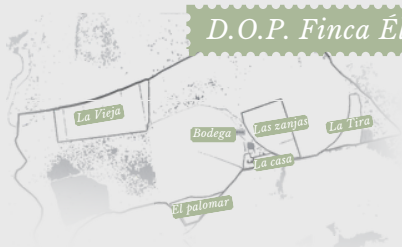
**Sommeliers
Choice
Awards**

Subtlety and elegance stand out in this Cencibel in which the aging notes respectfully accompany the typically varietal aromas and flavors.

You'll like it for

Its delicacy and frankness. Cencibel is very expressive of its high-altitude vineyard origin.

D.O.P. Finca Élez



Varietal

Cencibel.

Vineyard

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

Sandy clay loam on a limestone base.



**HARVEST 2020, A
HABITUAL
VINTAGE.**

- Rainy spring.
- Average temperatures.
- Dry and cool summer at night.

VINTAGE

- Early in the morning to keep the temperature of the grapes low until it enters the winery.



Production and aging

Vinification includes manual harvest and table selection, followed by maceration with a third of unstemmed grapes for about 40 days, controlled by tasting. Fermentation takes place at controlled temperatures below 25°C. The wine is aged for 18 months in selected French oak barrels.



Tasting notes:



APPEARANCE:
cherry red color,
clean and bright.



NOSE: With pleasant
floral notes and aromas
of fresh red fruit.



PALATE: Is elegant
with a polished tannin,
long and fresh.

Alcohol
14 % Vol.

Volume
3250 Bot.



PAIRING

Cured cheeses, Iberian ham,
tuna, grilled meats, grilled
vegetables, Mexican tacos.

