



Élez

Pago Finca Élez

Las Teselas de Élez

2021

94

Mundus
Vini

91

Suckling

91

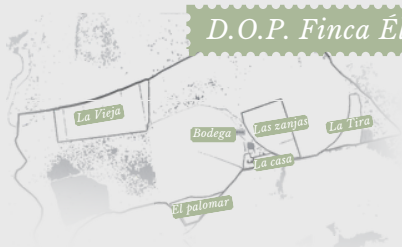
Peñín

Is produced with a Bordeaux-style coupage and it is perceived as enveloping and long.

You'll like it for

The delicate balance between red fruit and elegant aging notes.

D.O.P. Finca Élez



Varietal

65% Cabernet Sauvignon and 35% Merlot

Vieyard

Estate wine from the plot La Vieja – Finca Élez – El Bonillo (Albacete) at an altitude of 1,080 meters above sea level.

Soils

Sandy clay loam on a limestone base.

**HARVEST 2021,
A SUBTLE
VINTAGE.**

- Mild temperatures in spring.
- Summer heat waves.
- Long and soft ripening.

VINTAGE

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



Production and aging

The vinification includes pre- and post-fermentation macerations and fermentation for 21 days at no more than 25°C, with malolactic fermentation in steel and finishing in French oak.

The Cabernet Sauvignon is aged in concrete for 10–12 months and the Merlot in French oak barrels for 9 months.

Tasting notes:



APPEARANCE:

Intense purple color, bright.



NOSE: Aromas of spices and aromatic plants of the environment such as thyme and rosemary with delicate notes of mocha.



PALATE: It is a full-bodied wine, but at the same time fresh due to the unique characteristics of the terroir.

Alcohol

14,5 % Vol.

Volume

21000 Bot.



PAIRING

Grilled red meats, lamb chops, moussaka, grilled vegetables.

