



Élez

Pago Finca Élez

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2020

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Sommeliers
Choice
Awards

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Suckling

91

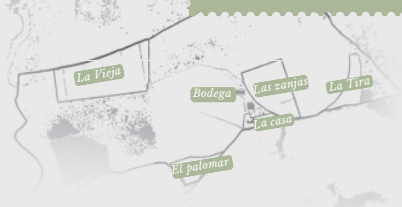
Parker

It has a personality characteristic of high-altitude wines.

You'll like it for

its freshness and elegance, where you'll find lively tannins that are at the same time round and velvety.

D.O.P. Finca Élez



Varietal

Cencibel, Merlot, Syrah.

Vineyard

Estate wine from the plots La Nueva, La Vieja and El Palomar – Finca Élez – El Bonillo (Albacete) at an altitude of around 1000 meters above sea level.

Soils

Sandy clay loam on a limestone base.

**HARVEST 2020,
A QUOTIDIAN
VINTAGE.**

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

VINTAGE

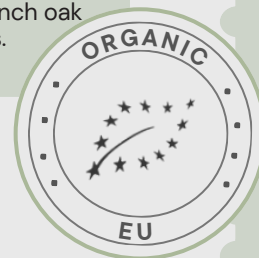
- Early in the morning to keep the temperature of the grapes low until it enters the winery.



Production and aging

Vinification includes pre and post fermentation macerations, and fermentation for 21 days at no more than 25°C, separated by plot and variety.

Malolactic fermentation takes place in stainless steel and is finished in French oak barrels, with subsequent assembly. The aging lasts 12 months in French oak barrels and stainless steel tanks.



Tasting notes:



APPEARANCE:
Bright ruby color.



NOSE: With aromas of berries, ripe red and black fruit.



PALATE: Its fresh, has dairy notes and a smoky background.



Alcohol
14 % Vol.

Volume
24500 Bot.



PAIRING

Paella, cold meats, pasta with Bolognese sauce, fresh salmon and cheese boards.

