

Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



Escena 2009

Vineyards of origin.

La Vieja.
Finca Elez – El Bonillo, Alpacete.
Altitude: 3543 ft. – 1,080 metres.
It comes from our oldest vineyard that provides the best quality to the wines.

Soil.

Poor, loose and well drained, with clay-limy characteristics.

Varieties.

Tempranillo 90%
Cabernet Sauvignon 10%

Production.

40 hectoliters / hectare.

Maceration.

Cold maceration.

Fermentation.

14°C before fermentation during 4 days in order to improve the extraction of primary Tempranillo aromas. The alcoholic fermentation is about 17 days at 24°C in stainless steel.
Malolactic in French oak barrels.

Ageing.

30 months in French new oak barrels.

Volume.

6,000 bottles.

Tasting notes.

View. It has a deep cherry red color with ruby-garnet sparkles in its outer border.

Nose. In the nose phase develops complex and suggestive aromas of good intensity; marked in first impression by memories of very ripe black fruits with balsamic notes, of scrub and subtle spicy touches, on a background of softly toasted nuts.

Mouth. It is a fleshy, elegant wine, with enveloping and juicy tannins, fair acidity and good fruitiness, which generates a pleasant flow and pleasant tactile sensations with a long finish where the suggestive aromatic notes appreciated on the nose are manifested.

Climatic conditions of the 2009 vintage.

A very cold winter with lots of snow. Fresh spring, with low rainfall. Dry summer with moderate temperatures, with big thermal differences between day and night.
The maturation cycle lengthened due to the drop in temperatures at the end of August and beginning of September providing a lot of freshness. Good year for whites and reds.