

Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



Organic wine.

Thanks to Finca Élez's unique climate we can grow our grapes fully organic. Its dry air and breezy atmosphere provide good health to our vineyards all year round.

In addition, all the works in the cellar are also done under the guidelines of organic wine. Therefore, both our vineyards and our winery are certified Organic according to the EU Standards.

Climatic conditions of the 2014 vintage.

A very cold winter with heavy snowfalls. Spring fresh with rainfall. Very dry summer with big temperature differences between day and night, has given us an optimal maturity and good natural freshness.

Finca Élez 2014

Vineyards of origin.

El Palomar, La Nueva and La Vieja.
Finca Élez – El Bonillo, Albacete.
Altitude: 3543 ft. – 1,080 metres.

Soil.

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

Varieties.

Cabernet Sauvignon 80%
Tempranillo 20%

Production.

45 hectoliters / hectare.

Maceration.

Cold maceration of 4 days at 14°C of destemmed grapes without crushing them for a better extraction of fruit flavours.

Fermentation.

21 days at 25°C in different tanks separated by parcel and variety. Post-fermentation maceration to obtain colour and aromas. Malolactic fermentation in stainless steel tanks finishing it in French barrels.

Ageing.

18 months in French barrel.

Volume.

13,000 bottles.

Tasting notes.

View. Ruby maroon red color, intense, clean and bright.

Nose. Its freshness and red fruits stand out in the nose (cassis, strawberry and blackberry), with balsam from the wood. Mineral and spicy light touch.

Mouth. On the palate it is a fleshy, elegant wine, with enveloping and velvety tannins, just acidity and good fruitiness, which generates a silky flow and pleasant tactile sensations with a long finish where the suggestive aromatic notes are appreciated in the nose an aftertaste of memories of coffees.

ES-ECO-001-CM
Agricultura UE

