

# Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



## Climate conditions of the 2007 vintage.

Cold and snowy winter. Cool spring with rainfall, causing a late flowering. A mild temperatures summer followed by good weather, allowed to extend the cycle and the harvest until final of September.

Thanks to big thermal differences between day and night, we had long and complete maturation, which helped to improve the freshness, structure and the aromas.

The privileged terroir with stony soils and its 1,080 meters altitude, allows us to make great peculiar wines.

## Nuestra selección 2007- Applause

### Vineyards of origin.

La Vieja.

Finca Elez – El Bonillo, Albacete.

1,080 meters of altitude.

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.

Cabernet Sauvignon 70%

Tempranillo 15%

Merlot 15%

### Production.

50 hectoliters / hectare.

### Fermentation.

15 days at 25°C in stainless steel deposits, followed 7 days of maceration. Malolactic fermentation in American oak barrels.

### Ageing.

18 months in French oak barrels. 80%, 15 % from the East of Europe and 5% fine American.

### Volume.

7,133 bottles.

### Tasting notes.

**View.** In the visual phase it shows a dark cherry red colour, with garnet sparkles in its border.

**Nose.** On the nose we appreciate elegant aromas of good intensity, with hints of liqueur fruit on a leather background, black pepper, cocoa and light toasted.

**Mouth.** The palate is dry, with a marked varietal character of ripe fruit, with spicy notes (pepper), a good acidity that makes it fresh and tasty, a ripe tannin, and a good persistence aftertaste, where we find the spicy notes appreciated in the nose.