

# Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



## Organic wine.

Thanks to the Finca Elez climate we can produce ecological farming wines. A very dry air and breezy atmosphere provide good health of our vineyards. The works in the cellar are also conducted under the guidelines of organic wine thus obtaining certification.

## Climatic conditions of the vintage 2016.

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.

## Roble Tempranillo Cabernet 2016

### Vineyards of origin.

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

### Soil.

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

### Varieties.

Tempranillo 60%  
Cabernet Sauvignon 40%

### Production.

45 hectoliters / hectare.

### Fermentation.

With the grapes only destemmed without squeezing cold maceration for 4 days at 14°C for a greater extraction of primary aromas.

### Fermentation.

12 days at 25°C in different tanks separated by parcel and variety.  
Post-fermentation maceration of 10 days to obtain colour and aromas.  
Malolactic fermentation in stainless steel tanks and finish it in French barrels.

### Ageing.

5 months in French barrel.

### Volume.

13,000 bottles.

### Tasting notes.

**View.** Red - claret colour, of high intensity layer, with violet glitters on its border.

**Nose.** Very good intensity of aromas, unveiling at the beginning ripe red fruits that evolve to an elegant and a delicate remember of sweet species (cinnamon, vanilla...).

**Mouth.** Tasty and spiced with a good concentration of fruit in the middle of the mouth and round tannins that give the wine a juicy, pleasant and fruity ending.

ES-ECO-001-CM  
Agricultura UE

