

ESENZIAS BY FUENTENARRO HIGH EXPRESSION

Technical data

LOCATION	<i>Vineyards in La Horra. Family property</i>
ALTITUD	<i>840 Meters above sea level.</i>
FLOOR	<i>Clay and Stony</i>
VARIETY	<i>100% Tempranillo</i>
WEATHER	<i>Continental</i>
AGE	<i>90 years. Biodynamic and Sustainable</i>
PERFORMANCE	<i>From 0.50 kg to 1.00 kg / strain.</i>
CULTURE	<i>Natural, Without Mineral Fertilizers, Without Herbicides</i>
OENOLOGIST	<i>Juan Ayuso Arenillas</i>
AGING	<i>For 18 Months and Bad Lactic Barrel New.</i>
BARREL	<i>100% New French Oak.</i>
CORK	<i>Natural Flower 49 mm</i>
PRODUCTION	<i>2,911 Bottles 750 ml / Year. Numbered Bottles</i>
CONTAINERS	<i>Boxes of 6 bottles of 750 ml.</i>

Sensory analysis

It is presented with a wonderful cherry color, with garnet trim.

The nose that shows us is very powerful and complex, highlights the maturity of the grape with intense and clean fruity aromas with very defined aromas of coffee and toffee, with wood perfectly integrated in the wine, a mineral background and spicy cinnamon, vanilla nuances), it is completed with aromatic herbs sensations such as thyme or juniper.

In the mouth it is elegant, tasty and fruity, with magnificent structure, with fine and sweet tannins, friendly, expressive remembering at all times huge fruit that has, cocoa, coffee bean chocolate, broad and persistent, in short, a wine that tastes like What smells.

FOOD RECOMMENDATION: red meat, stews, sausages or cheeses

