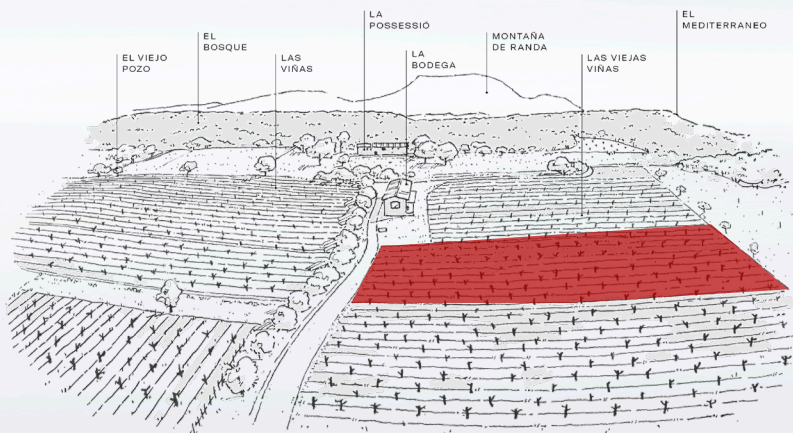


DE LA FINCA

- 2022 -

The variety Manto Negro was the most planted and worked on the estate during the last century. With the idea of continuing this legacy, we make this wine from the best clones, selected year after year by the family. A fresh, round and elegant wine that evokes the estate's winemaking tradition

Vintage: 2022
Varieties: Manto Negro 70% · Syrah 30%
Harvest: September and October 2022
Alcohol: 13,5% vol
PH: 3,47



Elaboration

Hand-selected grapes from our own vineyards and fermented at 27°C for 5 weeks in stainless steel tanks. Malolactic fermentation and aging in second and third year french oak barrels.

Appearance

Medium garnet color.

Nose

Expressive and clean with black fruits (plum), liquorice, dried fruits, spices, smoky notes and forest floor.

Palate

The softness of perfectly integrated tannins stands out, with a deep and round mouthfeel.

Limited edition of bottles.

