

Finca Rio Negro – Selecccion | IGP Vino de la Tierra de Castilla Spain (CASTILLA LA MANCHA) – 2018

Domain

Finca Rio Negro

It was at the end of the 1990s that the Fuentes family decided to take over the domain. It has an area of no less than 600 ha, of which 42 ha are located at an altitude of 1000 meters. The technical area is managed by the oenologist and researcher Juan Mariano Cabellos, who is responsible for the project from the start. This farm is located in Cogolludo, province of Guadalajara, in the foothills of the Sierra de Ayllón. The vineyards for this cuvee are located at 992 meters altitude, along the hills of the Sierra Norte.

Vinification

All grapes come from their own vineyards and the entire vinification process up to and including bottling is carried out on the estate. The maturation takes 12 months, of which 60% in French barrels and 40% in American barrels.

Year specific information

Jamessuckling.com: 92/100 Gilbert & Gaillard : 91/100

Taste

This wine has a lovely dark cherry red color. On the nose, we find an intense and complex aroma of ripe fruit and oak. The palette is powerful, fresh, elegant and superbly balanced. The wine has a long finish with a nice balance between acidity and alcohol.

Food pairing

Stew | Meat - grilled | Meat | Bacon - smoked | Leg of lamb

General information

Type: Red wine

Grape varieties: Tempranillo (65%), Cabernet Sauvignon (15%), Syrah (12%), Merlot (8%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

