



Wijnfiche

Finca Rio Negro – 992 | IGP Vino de la Tierra de Castilla Spain (CASTILLA LA MANCHA) – 2023

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

The alcoholic fermentation takes 12 to 15 days at a temperature of 22° C, after which the malolactic fermentation takes place. The wine first ripens for 2 months in large tanks and then 7 months in both French Allier (50%) and American (50%) wooden barrels, both medium toasted.

Year specific information

Gilbert & Gaillard : gouden medaille

Taste

This wine has a deep, cherry red color. The nose has an intense, striking and complex aroma of red fruit, black currant and violet, along with the characteristics of both French and American oak. It is a medium-bodied wine, powerful and with a good alcohol-acidity balance and a long final.

Food pairing

Tapas | Meat - grilled | Meat - white, grilled

General information

Type: Red wine

Grape varieties: Tempranillo (85%), Merlot (8%), Syrah (4%), Cabernet Sauvignon (3%)

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 16-17°C

Taste profile: Smooth juicy

