Wijnfiche

# Finca Rio Negro - 992 | Vino de Pago Rio Negro | BIO Spain (CASTILLA LA MANCHA) — 2024

## 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 vineyards are located at an altitude of 992 metres. This elevation contributes positively to the extreme conditions in which the grapes ripen. The altitude provides freshness, while the warmth and dry climate ensure optimal ripeness.
Alcoholic fermentation lasts 12 to 15 days at 22 °C, followed by malolactic fermentation. The wine is first aged for two months in large tanks and then for a further seven months in a combination of French Allier oak barrels (50%) and American oak barrels (50%), both with a medium toast level.

## Year specific information

Gilbert & Gaillard : gouden medaille

## Taste

This wine displays a deep cherry-red colour. The nose is intense, expressive, and complex, revealing aromas of red fruit, blackcurrant, and violet, complemented by the characteristics imparted by both French and American oak. Medium-bodied on the palate, it is powerful yet well-balanced, with vibrant freshness and a long finish.

## Food pairing

Tapas | Meat - grilled | Meat - white, grilled

**General information**

Type: Red wine
Grape varieties: Syrah, Merlot, Cabernet Sauvignon, Tempranillo
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 16-17 °C
Taste profile: Smooth juicy

