



Wijnfiche

# **Finca Rio Negro – Gewurztraminer | IGP Vino de la Tierra de Castilla Gewurztraminer Spain (CASTILLA LA MANCHA) – 2021**

## **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**

Harvest between September 17th and 25th. Ageing in stainless steel on the lees for 4 months.

## **Taste**

Exuberant aroma, more typical of a perfume. Very complex, in which the floral notes of white roses are integrated with fruity notes of apple, citrus and tropical fruits, together with the shades of Muscatel, typical of the terpenic varieties. A dry and fresh wine, to which its aging on lees lends great volume and a creamy, silky sensation that caresses the palate. An extraordinarily intense and persistent wine.

## **Food pairing**

White meat | Fish - Baked in butter | Eastern kitchen | Dishes with curry | Shellfish - mussels in curry

## General information

Type: White wine

Grape varieties: Gewurztraminer

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Aromatic fresh

