Wijnfiche

Finca Rio Negro - FRN 5º Ano | IGP Vino de la Tierra de Castilla Tempranillo - Cabernet Sauvignon
Spain (CASTILLA LA MANCHA) — 2017

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

FRN 5th Year is considered Finca Río Negro's "prize" wine – a wine for aging that requires a long and careful preparation of at least 5 years and is designed to continue improving in the bottle for many years to come. This wine is made exclusively with grapes from the best plots of Tempranillo and Cabernet Sauvignon varieties of our vineyard, varieties which, given their very nature, produce wines with an extraordinary aging capacity. Alcoholic and malolactic fermentation in French oak barrels of 5,000 litres. Aging: 20 months in new barrels – French oak (85%) and American oak (15%).

Taste

An extraordinarily complex, balanced and elegant wine. The nose is opulent, complex and intense, with black fruits predominating, well coupled with notes of new wood, both spicy and balsamic. The palate is powerful, fleshy and very persistent, but at the same time balanced and very polished, with silky tannin and a long aftertaste.

Food pairing

Stew | Meat - grilled | Meat | Leg of lamb

General information

Type: Red wine
Grape varieties: Tempranillo (70%), Cabernet Sauvignon (30%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex generous

