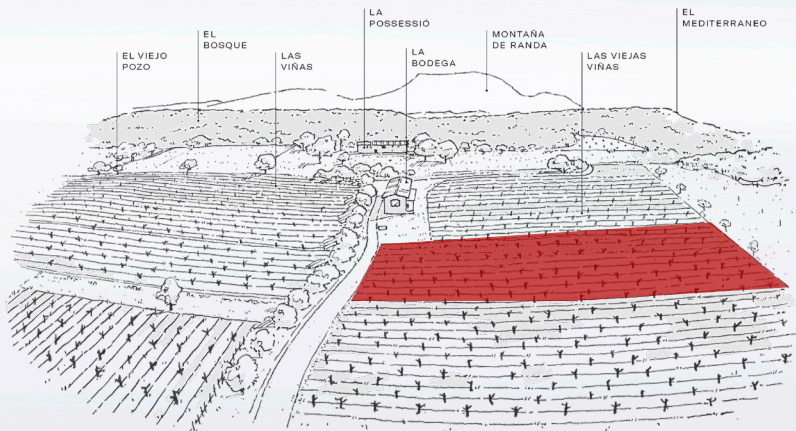


DE LA FINCA

- 2022 -

Selection of the best clones of the local grape Manto Negro, which has been the most representative variety in the family estate during the last century.

Vintage: 2022
Varieties: Manto Negro 70% · Syrah 30%
Harvest: September 2022
Alcohol: 14% vol
PH: 3,47



Elaboration

Hand-selected grapes fermented at 27° C for 5 weeks in stainless steel tanks. Malolactic fermentation and aging in second and third year french big oak barrels.

Appearance

Medium garnet color.

Nose

Expressive and clean with black fruits (plum), liquorice, dried fruits, spices, smoky notes and forest floor.

Palate

The softness of perfectly integrated tannins stands out, with a deep and round mouthfeel.

Limited edition of bottles.



VEGAN