

FINCA LA ENCINA

TECH SHEET

COMMERCIAL DATA

Name

FINCA LA ENCINA

Winery

BODEGAS Y VIÑEDOS HERAS CORDÓN

Production

4.900 bottles

Wine alcohol

14,5% vol.

Varietals

100% Tempranillo

VINEYARD AND PRODUCTION

Overview

Vineyard located between the villages of Laguardia and Lapuebla de Labarca, in the area of “El Acerado” at 540 metres above sea level.

Age

Vines planted in 1975.

Soils

Poor clay – calcareous soils, influenced by the roots of the bicentennial oak that presides the estate.

Harvest

Manual harvest in 20 kilos boxes. It took place on September 12th of 2019

Winemaking

Destemming of 100% of the grapes without crushing, and subsequent alcoholic fermentation in stainless steel tanks for 10 days.
The gentle pressing in manual press.

Carry out malolactic fermentation in 300-liter French oak barrels.

Aging

Aged for 20 months in new French oak barrels of 225 and 300 liters of capacity.

Bottling

July 22nd of 2021.

TASTING NOTES

Visual phase

Intense Cherry red color with violet iridescence. Clean and bright.

Aromatic phase

Complex nose with the presence of very clear red and black fruits accompanied by mineral touches, influenced by the limestone composition of the vineyard soils.

Taste phase

Powerful and broad wine on the palate, with firm, but not aggressive tannins.
Lively, and at the time, with a great balance between body, acidity, and alcohol. Fruity aftertaste, very expressive and persistent.

Serving temperature

16-18°C

