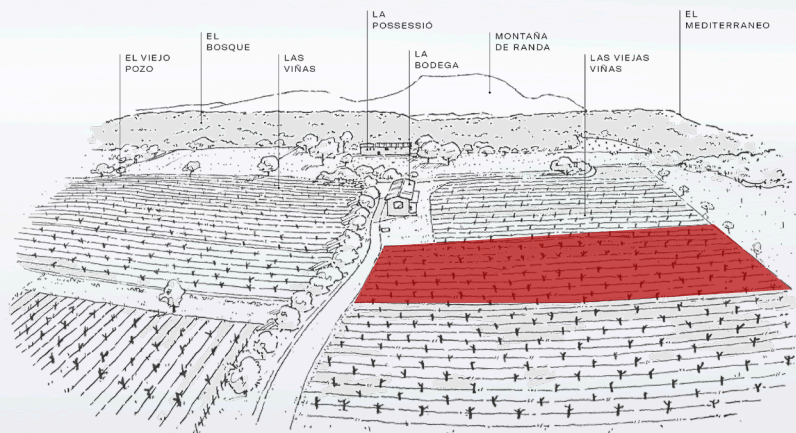


DE LA FINCA

- 2023 -

The Manto Negro variety was the most planted variety on the estate during the last century. With the idea of continuing that legacy, we produce this wine from the best selection of family clones. A rounded, wild, and elegant wine that evokes the family's winemaking tradition on the estate.

Vintage: 2023
Varieties: Manto Negro
Harvest: 08.09.2023 · 15.09.2023
Alcohol: 13,2% vol
PH: 3,53



Elaboration

Two harvests separately selecting the two best clones of Manto Negro from the family. The first clone brings us freshness and tannic structure, while the second contributes fruitiness and the typical sweetness of the variety. Malolactic fermentation and a short aging of 6 months in large French oak barrels, aiming to preserve freshness to the maximum.

Appearance

Medium garnet color.

Nose

Expressive with red fruit such as red currant and plum, and spicy notes.

Palate

The Highlights the overall roundness combined with great freshness and mid-palate with typical wild tannins of the variety. Fine and elegant finish, leaving a very balanced passage.

Limited edition of bottles.

