



## Pago Finca Élez

## Finca Élez 2020

**VINEYARD OF ORIGIN**: Estate wine from the plots La Nueva, La Vieja and El Palomar - Finca Élez - El Bonillo (Albacete) at an altitude of 1,080 meters above sea level.

**SOILS:** Coming from the Mesozoic over 66 million years old. The type of soil is sandy clay loam on a limestone base.

**CLIMATE:** Continental, alternating very cold winters with hot summers, with large temperature differences between day and night.

**VARIETIES**: Cencibel, Merlot, Syrah

**PRODUCTION:** We limit the yield in favour of grape quality. Annual production under: Cencibel; 8.000 Kg/HA, Merlot: 6.500 Kg/HA, Syrah 7.000 Kg/HA: Cencibel; 8.000 Kg/HA, Merlot: 6.500 Kg/HA, Syrah 7.000 Kg/HA.

**VINIFICATION:** Pre-fermentative maceration for 4 days at 14°C. Fermentation and maceration for 21 days at no more than 25°C, separated in different tank per plot and variety. Post-fermentative maceration to fix colour and aromas.

Malolactic fermentation in stainless steel tanks and finished in French oak barrels. Subsequent blending of selected barrels with the varieties represented.

**AGEING**: A total of 12 months in French oak barrels and stainless-steel tanks.

**ALCOHOL CONTENT**: 14°.

**PRODUCTION:** 24.5.000 Bottles.

**ORGANIC WINE:** The work in the winery is carried out under the guidelines of organic wine since 2011. The climate of the area favors organic cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

## **CLIMATIC CONDITIONS OF THE 2018 HARVEST**

In 2020 it rained generously in spring. Average temperatures were the regular ones during the whole cycle. In a dry summer with some heat wave, relief comes at night due to the extreme continental climate in the area.

## **TASTING**

Finca Élez 2020 is a wine that is surprising for its freshness and elegance, with lively tannins that are at the same time round and velvety. Its acidity brings freshness and harmonizes with aromas of berries, ripe red and black fruit, dairy notes. The finish is long and silky with a personality characteristic of high-altitude wines.