

Finca El Foro

2021

Arizcuren



Rioja DOCa

RATINGS HISTORY

93

Robert Parker (WA)
vntg 2021

95

Tim Atkin
vntg 2021

93

James Suckling
vntg 2021



GRAPE VARIETY

60% Garnacha, 30% Mazuelo, 10% Others.

ALCOHOL %

14.5%

TERROIR

Age: More than 40 years old.

Soil: Sand.

Altitude (m): 600.

Sustainable farming.

Harvested by hand.

VINIFICATION

Vatting in open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 15- 20 days with daily pushing downs and little pumping over.

AGING

Aged for 18 months in 500 and 225 liters in French oak barrels.

PAIRING

Beef jambalaya, roasted chicken, pork tenderloin, Swedish meatballs.

LOGISTICS

6 pack | 20 cm x 28 cm x 33 cm | 10,3 Kg

VMF | 75 cs 6 | 802,5 Kg | 190 cm

TASTING NOTES

Broad and deep nose, concentrated and full, with earthy intensity, lively acidity and layers of black plum, red plum, licorice and wild strawberry. Silky tannin and elegant finish.

