

# FINCA SAN BLAS

## 2011 Labor Almadeque Red

JAMESSUCKLING.COM 

# 92

### GRAPES

50% Tempranillo  
50% Cabernet Sauvignon

### BOTTLING DATE

May of 2014

### TOTAL PRODUCTION

1,167 - 6 bottle cases

### HARVEST

By hand in October  
of 2011

### APPELLATION

Utiel-Requena D.O

### ALTITUDE

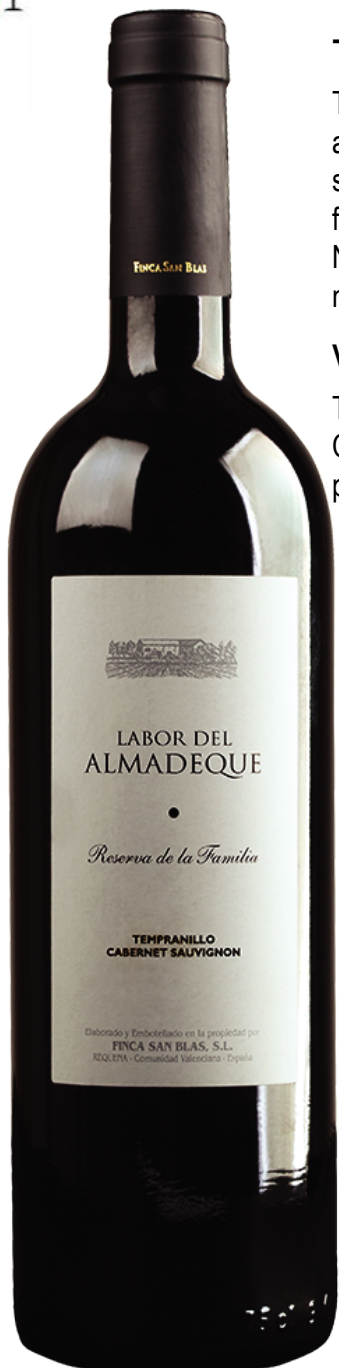
750 Meters

### ALCOHOL

14.5%

### FORMAT

750ml



### TASTE PROFILE

The wine has an opaque cherry red colour. Intense and highly concentrated aromas, ripe black fruit with hints of jam and marmalade, smoky oak, spicy hints of clove and pepper. Strong end, especially liquorice and fennel. The palate is tasty, fleshy, with ripe and very rounded tannins. Nice hints of very well integrated oak, with sweet notes and a spicy and mineral background with a long aftertaste.

### VINEYARD

The Tempranillo comes from the plot called "Viña Norte" (5 ha) and Cabernet Sauvignon, from the one named "El Duende" (4 ha). Planting pattern 2800 vines per ha. High density and leaf surface treillis. Clay and chalk dominated the vineyards soil types.

### STYLE OF VINTAGE

2011 was an excellent vintage, helping produce wines with a balance and purity that is hard to duplicate!

### WINEMAKING & AGING

Each grape variety is fermented separately. Maceration for three weeks. Malolactic fermentation in new French oak barrels from the center of France, fine-grained and slightly toasted. 16 months in new French oak barrels (fine-grained) from Allier forests (Cabernet Sauvignon) and second-use American oak barrels (Tempranillo).

### FOOD PAIRINGS

All kinds of red meats and game, spicy stews and cheeses.



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