

## Font de la Figuera Tinto

**Grape Varieties:** 60% Grenache, 10% Carignan, 30% Syrah, Mourvedre and Cabernet Sauvignon.

**Average Age of Vines:** 11-14 years

**Vinification and ageing:** Fermentation in 2500 litres vats at a controlled temperature. Daily “pigeage”. After fermentation, maceration during a further two weeks. The wine matures in 300 and 500 litres one year old French oak casks for a further 12 months before bottling.

**Potential Aging in Bottle:** 10 to 12 years

