



Briego  
Fiel  
2018

Awards



# Briego Fiel

**Origin:**

Selected vineyards in different plots in the valley of Peñafiel and Curiel at 750 m. altitude of sandy soil with siliceous stone and Fompedraza with an altitude of 910 m. of soil and limestone.

**Varietal:** Tempranillo.

**Ageing:** 15 months in French and American oak barrels.

**Alcoholic content:** 14,5% Vol.

**Visual:** Intense cherry red color, clean and bright, with high intensity of layer and a dense and slow tear.

**Nose:** High aromatic intensity with great fruit expression, primary aromas of plum and black fruit that give way to notes of aging, more complex aromas with hints of cocoa, licorice and nuts.

**Palate:** Smooth and enveloping on the palate, with well-integrated acidity and tannins that provide freshness without losing softness. It is a long and persistent wine with a predominance of ripe fruit and elegant spicy notes from the oak aging, with a subtle mineral touch in the aftertaste.