Why We're Drinking It

On a quest for the very essence of Ribera del Duero, our Sourcing Team found this dark, dense and powerful 2010 production. Pure Tempranillo that does a killer job of showcasing this legendary winemaking region's reputation for producing some of the world's best and most exclusive red wines. Earning 90 points, critical acclaim from Spectator, it shows all of that manly spice and leather with plenty of fruit to highlight its complexity and elegance; promises to make a BIG impression.

Reasons We Love It:

Ribera Red. Tempranillo from this region has been chic for a century. Often under the radar outside of Spain, these wines are earning a devoted following among wine drinkers who seek adventurous, unique wines that they're the first on their block to try.

Generational Expertise. Sixty-two of Tinto Figuero’s 131 acres are 60+ years or more, and that's why Jose Maria Garcia and Milagros Figuero believe their wines are held in such high esteem around the world. If the scores are any indication of the quality, we're inclined to believe them!

Fabulous Flavor. Ribera wines tend to be big in structure, powerful and ageworthy for up to decade or more from harvest. Here, the wine is rich, round and revealing on the palate. We're smitten with its complexity and uniqueness—a wine of this quality from Spain is a force to be reckoned with. Look for ripe red fruits, toasty oak and creamy elegance.

Killer Vintage. Exceptional for Ribera del Duero with no excessive weather patterns, uniform ripeness and quality as promising as 2004. Good quality in Rioja also, considered better than RIBERA DEL DUERO RECEIVES “EXCELLENT” CLASSIFICATION FOR 2010 VINTAGE

The Ribera del Duero vineyards once again demonstrated their ability to cope with the extreme weather and see their plants develop beautifully. With the onset of ripening, the vineyards’ reliable adaptability was evident, as the grapes had then caught up to the normal growth and maturation cycle.

Aging properties: Showing promise that this will be one of the historic Ribera del Duero seasons. Experts say that these are perfect wines for aging that we will certainly be able to enjoy for decades.
Tasting Notes

Tinto Figuero’s 12 Month Crianza is dark red in color with blue highlights. The initial aromas are fully-ripened blackberry and plum with sweet touches of oak, chocolate, cacao and a touch of balsamic, eucalyptus and liquorice at the end. The palate is balanced and full bodied, with sweet, round tannins. The finish is long and silky with good, balanced acidity.

Winemaker Notes
Twenty-percent of the Tempranillo grapes used in this wine come from vines older than 50 years, with the remaining eighty-percent from 20-40 year-old vines. After being hand-harvested and undergoing cluster selection in the vineyards, the grapes are destemmed and go through gravity-controlled tanks, with five to six days of cold-skin maceration prior to fermentation. An additional two months of maturation follow, with malolactic fermentation taking place. The wine is aged for twelve months in two year-old barrels (70-percent American and 30-percent French oak). It is then aged an additional two years in bottle before leaving the cellar. The 2010 harvest is characterized by a medium yield production with a good pH and acidity level accompanied by a great color, a strong phenolic backbone and a moderate degree of alcohol.

The Story to Know

Founded in 2001 in La Horra, 19 kilometers from Aranda de Duero, Viñedos y Bodegas García Figuero is a family-owned winery with a prime growing location on the banks of the Duero River. The state-of-the-art winery practices gravity flow, automatic topping and controlled fermentation designed to create high quality wines with great color, bouquet and taste year after year. Founders José Maria García and his wife Milagros Figuero come from a proud heritage of vine growers, and farm over 110 acres with the skills handed down from their ancestors. The vines that produce the prestigious Tinto Figuero wines are up to 60 years in age, and the family is unwavering in their mastery of the region’s most noble variety: Tempranillo.

Jose Maria Garcia and Milagros Figuero, after many years devoted exclusively to their vineyards with the sole aim of obtaining high quality grapes, embark on a new project I have spared neither media nor tenacity. In 2001, with the help of his three sons, Charles, Hayfield and Antonio, the plan became reality: the warehouse, the venue, where they were born and grow, The Horrocks, one of the prime locations in Ribera del Duero. Backed by a young but experienced team of proven, Alicia Vitores and Oscar Rodriguez, the project started. Experience meets modernity and the latest technologies for the production of great wines: -system development by gravity pampers the wines-, traced automatic and controlled fermentation, which provide us with stability of color and flavoring. Ship breeding ground where a natural way a perfect humidity and temperature is achieved.

Perfect Pairings

This wine is ideally served at room temperature to accompany pork and beef, as well as hard cheese.

Ratings

90 Points – Wine Spectator
92 Insider Points

Reviews
This chewy red delivers roasted plum, smoke, licorice and light earthy flavors. Rather austere, but concentrated, with muscular tannins and balsamic acidity imparting a rugged structure. Decant. Best from 2015 through 2025. 1,250 cases made.” – Wine Spectator Feb. 2014

This fantastic wine from Tinto Figuero is ripe and opulent, showing a powerful new world influence. I found ripe red fruit, black cherry, baking spice and a dose of vanilla, new and used french oak is used to round out the style. A great example of modern Ribera del Duero, this tasty bottle impressed the reviewers as much as us, you will love a glass of this whether you are a fan of Napa Cab or Bordeaux. Enjoy now through 2018. - DZ Oct, 2014