



Finca Los Halcones Ltd. Ed. 2017

This wine is the result of a selection of 60 new French oak barrels, where only 16,600 bottles are made. This wine can create sediments because it has not been clarified or filtered; so as not to lose your identity.

Our Tasting

Visual : Intense garnet color.

Olfactory : Aromas of blackberries, toffee and black pepper.

Gustatory : In the mouth it is fleshy, round and persistent.

Pairing: More subtle and elaborate game dishes and stews. Dare to try them with high purity cocoa chocolate

Country

Spain

D.O. / Area

D.O. Manchuela

Producer

Bodegas Vega Tolosa

Type

Red Wine

Grape

Bobal 100%

Vintage

2017

Alcohol

13,5%

Aging

12 Months in French Oak Barrels
12 Months in Bottle

Bot/cx

12



Awards



Women's Wine & Spirits Awards
Gold Medal

2019



CIVAS Contest
Gold Medal

2015



CINVE Awards
Gold Medal

2019



Decanter World Wine Awards
Silver Medal

2019