

Viña Pedrosa

Cepa Gavilán 2017

As a crianza, this is the youngest wine made by the Pérez Pascuas family. It has all the strength and freshness of a Tinto Fino. It bravely defends its personality in the glass.

LOOK: Intense cherry red with purple hues.

SMELL: Exuberant nose with a dominant presence of generous black fruit (blackberry and blueberry) over spice and mineral undertones.

TASTE: Oily and delicate with well-integrated ripe tannins. The aftertaste is intense and persistent and once again recalls fruity, vanilla and pastry aromas.

Variety: 100% Tinto Fino (Tempranillo). Own vineyard. Goblet pruned / Age: Up to 20 years.

Altitude: 840 m

Soil: clay.

Harvest: by hand. Average yield per hectare: 5,000 kg.

Ageing: minimum 12 months in American and French oak barrels.

Resting in bottle: minimum 12 months.

IDEAL STORAGE AND SERVING TEMPERATURE

Serving Temperature: 16 - 17° C

5 years potential storage in optimal conditions of 13-14° and 60% relative humidity, without temperature fluctuations.

SCORES:

Guía Gourmets  93 points

Guía Peñin  90 points

Robert Parker  90 points

