

Viña Pedrosa

Crianza 2017

The fruit of passion and patience, this has the temperament and personality of its makers. It is the winery's most emblematic wine and best reflects the style and character of Viña Pedrosa.

LOOK: Intense cherry red with purple rims.

SMELL: Suggestive and very expressive on the nose, aromas of berries stand out along with delicate aromas of ageing (vanilla, balsamic, coffee, toffee and Chinese ink).

TASTE: On the palate it is broad, with nerve and succulent tannins. The aftertaste is very persistent and broad.

Variety: 100% Tinto Fino (Tempranillo).

Own vineyard.

Goblet pruned / Average age: 35 years.

Altitude: 835 m

Soil: clay-limestone.

Harvest: by hand. Average yield per hectare: 4.5

Ageing: 18 months in American and French oak barrels.

Resting in bottle: minimum 6 months.

IDEAL STORAGE AND SERVING TEMPERATURE:

Serving Temperature: 16 - 17° C

8-10 years potential storage in optimal conditions of 13-14°C and 60% relative humidity, without temperature fluctuations.

SCORES:

Guía Gourmets  94 points

Guía Peñin  92 points

Robert Parker  91 points

