

Viña Pedrosa

Finca La Navilla 2016

Wine from Finca la Navilla, an exceptional plot where the authentic clone of Tinto Fino reaches its maximum expression and singularity. Its location at 844 metres above sea level results in a special micro-climate.

LOOK: Garnet cherry. The identity of the terroir and varietal character merge in this wine with its own personality.

SMELL: With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel ageing.

TASTE: Broad, corpulent, structured, it has very good acidity and persists.

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: 3,900kg

Ageing: 20 months in French oak barrels from the Allier forests.

Resting in bottle: minimum 16 months.

IDEAL STORAGE AND SERVING TEMPERATURE:

Serving Temperature: 16 - 17° C

10-12 years potential storage in optimal conditions of 13-14° and 60% relative humidity

SCORES:

Guía Gourmets  93 points

Guía Peñin  95 points

Robert Parker  95 points

