

Viña Pedrosa

Gran Reserva 2014

Extremely delicate and personal, this wine is very lively and has a long life ahead. Its extreme complexity, together with a solid and powerful structure, give it the elegance and power needed to grow even more in the bottle. Superb in all phases.

LOOK: Cherry red with intense garnet hints.

SMELL: With enormous concentration, complexity and elegance, it stands out for its spicy, balsamic aromas such as menthol and incense, roasted coffee and mineral undertones.

TASTE: Full and powerful in the mouth, it is excellently balanced due to the noble tannins that give it an elegant and silky feel.

Variety: 100% Tinto Fino (Tempranillo).

Own vineyard.

Goblet pruned / Average age: 60 years.

Altitude: 840 m

Soil: clay-limestone.

Harvest: by hand. Average yield per hectare: 2,700kg

Ageing: 24 months in American and French oak barrels.


Resting in bottle: minimum 36 months.

IDEAL STORAGE AND SERVING TEMPERATURE:

Serving Temperature: 16 - 17°C

12-15 years potential storage in optimal conditions of 13-14° and 60% relative humidity

PUNTUACIONES:

Guía Gourmets		puntos
Guía Peñin		puntos
Robert Parker		puntos

