

Viña
Pedrosa

Pérez Pascuas Gran Selección 2014

This wine represents all of the Pérez Pascuas family's winemaking expertise. Care and the highest level of demand come together in this wine made with grapes from 80-year-old vineyards, yielding a wine that embodies the essence of the Ribera del Duero.

LOOK: Intense red with some brick red hues.

SMELL: Complex and very complete on the nose, revealing an elegant fruity bouquet of berries and ripe fruits with a high intensity of ageing sensations (spices, balsamic, chocolates).

TASTE: On the palate it is broad, powerful and with great volume, soft and round tannins that give a quick and highly aromatic aftertaste sensation.

Variety: 100% Tinto Fino (Tempranillo).

Own vineyard.

Goblet pruned / Age: Over 80 years.

Altitude: 840 m

Soil: clay-limestone.

Harvest: by hand. Average yield per hectare: 2,250kg

Ageing: 26 months in American and French oak barrels.

Resting in bottle: minimum 36 months.

IDEAL STORAGE AND SERVING TEMPERATURE:


Serving Temperature: 16 - 17° C

Over 20 years potential storage in optimal conditions of 13-14° and 60% relative humidity.

PUNTUACIONES:

Guía Gourmets  98 puntos

Guía Peñin  95 puntos

Robert Parker  96 puntos

