

Viña Pedrosa

Reserva 2016

A powerful red that deserves full attention. Noble, elegant and lingering.

LOOK: Intense ruby red with brick red hues.

SMELL: A powerful and complex nose reminiscent of ripe black fruit and stewed plum and blackcurrant, with mineral and spiced aromas and light notes of truffle.

TASTE: On the palate it is broad, sweet and elegant. Excellent structure, very fleshy and with a concentration of noble, enveloping tannins.

Variety: 100% Tinto Fino (Tempranillo).

Own vineyard.

Goblet pruned / Average age: 50 years.

Altitude: 840 m

Soil: clay-limestone.

Harvest: by hand. Average yield per hectare: 3,300kg

Ageing: 24 months in American and French oak barrels.

Resting in bottle: minimum 20months.

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

SCORES:

Guía Gourmets  96 points

Guía Peñin  93 points

Robert Parker  94 points

