

Pérez Pascuas Gran Seleción 2012

Following a rather dry winter, spring began with moderate temperatures and abundant rainfall in April during the first phases of budding, continuing in the first few days of May. Temperatures began to rise during the rest of the month, hitting peaks of 42°C in June. There was a notable lack of spring frosts, allowing the vine to develop well. Summer was very dry and hot. Rainfall at the end of September helped the ripening. Good health, high colouring intensity and very ripe tannins suitable for ageing are all distinguishing features of this year. It was an excellent vintage.

CONSERVATION AND PREFERRED CONSUMPTION

Average yield per hectare: 2,300 kg. Production: 6,270 bottles of 75 cl

Bottling date: March 2015 Alcohol content: 14.5%

AWARDS:

Guía Gourmets

999 puntos

Guía Peñin

95 puntos

Robert Parker

96 puntos

