

## Viña Pedrosa Finca la Navilla 2016

A dry winter was followed by a very rainy spring, giving the land water to store that was much needed during an extremely dry summer. Cool temperatures during spring delayed bud break, which meant that the vegetative cycle started late. The delay was offset by high temperatures in July and August, to the point of delaying ripening in younger vineyards.

The 2016 vintage broke the production record of the 2014 vintage, not only in terms of production but also quality due to perfect weather conditions and the excellent health of the vineyards. Wines from this vintage have considerable volume, a good capacity to stand the test of time, and have a roundness and outstanding tannin. This vintage is reminiscent of the late 80s and early 90s.

## CONSERVATION AND PREFERRED CONSUMPTION

Average yield per hectare: 3,900 kg Production: 29,889 bottles of 75 cl Bottling date: September 2018 Alcohol content: 14%

## **AWARDS:**

Guía Gourmets 93 puntos

puntos

Guía Peñin

Robert Parker

95 puntos

