



Vina *Pedrosa*

Cepa Gavilán Crianza 2018




As a crianza, this is the youngest wine made by the Pérez Pascuas family. It has all the strength and freshness of a Tinto Fino.

It bravely defends its personality in the glass.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vine yard.
- Goblet pruned / Age: Up to 20 years.
- Altitude: 840 m.
- Soil: clay.
- Harvest: by hand
- Ageing: minimum 12 months in American and French oak barrels.
- Resting in bottle: minimum 12 months.
- Production: 280.000 bottles 75 cl. and 10.000 magnum.
- Bottling date: January 2020
- Alcohol content: 14,5%

TASTING NOTES

-  Intense cherry red with purple hues.
-  Ripe fruit, toasted.
-  Tasty, structured.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

5 years potential storage in optimal conditions of 13-14 °C and 60% relative humidity, without temperature fluctuations.

VINTAGE 2018

The winter was cold, temperatures reached 12 Celsius degrees below zero. Temperatures kept cold in February and March. Winter ended with lots of rain and the spring was also rainy. The bud breaking started in late April.

Heavy rain stopped at the end of June and temperatures started to go up. The weather conditions were ideal for a generous harvest. In July, temperatures were lower than normal that is why the vines followed a fast growing. It was also helped by abundant water reserves. In September temperatures were warm and in October were higher than normal because of that the vines with less bunches ripened fast. The berries size was bigger than normal.

Harvest started October 8th and finished October 22th and vintage 2018 was rated as VERY GOOD by Ribera del Duero Regulatory Council.

RATINGS

Guía Gourmets  92 Points

Guía Peñín  90 Points

Vivir el Vino  92 Points