



# *Viña Pedrosa*

## Viña Pedrosa La Navilla Reserva 2017

Wine from Finca la Navilla, an exceptional plot where the authentic clone of Tinto Fino reaches its maximum expression and singularity.

Its location at 844 metres above sea level results in a special micro-climate.

### DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vine yard.
- Goblet pruned / Age: Up to 40 years.
- Altitude: 844 m.
- Soil: clay - sandy.
- Harvest: by hand
- Ageing: 20 months in French oak barrels from the Allier forests.
- Resting in bottle: minimum 16 months.
- Production: : 26.650 bottles 75 cl.
- Bottling date: September 2019
- Alcohol content: 14,5 %

### TASTING NOTES

- 👁 Garnet cherry.
- 👃 With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel ageing.
- 🍷 Broad, corpulent and structured.



## CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

10-12 years potential storage in optimal conditions of 13-14 °C and 60% relative humidity, without temperature fluctuations.

## VINTAGE 2017

Winter departed with low water reserves in the subsoil. Spring was dry. Summer was extremely dry in July and August, with occasional heavy rains towards the end. Autumn was also very dry, with normal temperatures.

In terms of temperature, June and July were very warm while the rest of the year was normal. The heat that accumulated during these two months therefore made for a warm year overall.

The main event was the frost that covered the entire Ribera del Duero on the night of 28 April. It was a winter frost, with a strong north wind that had chilled the air during the afternoon. Clear skies meant that temperatures dropped to -6 °C almost everywhere - hills, slopes and valleys alike. The next day dawned with strong sun and a warm change of wind, heightening the effect of the overnight frost.

## RATINGS

Guía Gourmets  94 Points

Guía Peñín  93 Points

Vivir El Vino  95 Points