



Viña Pedrosa




Viña Pedrosa Reserva 2017

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

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vine yard.
- Goblet pruned / Age: Up to 50 years.
- Altitude: 840 m.
- Soil: clay - limestone.
- Harvest: by hand
- Ageing: 24 months in American and French oak barrels.
- Resting in bottle: minimum 12 months.
- Production: 32.550 bottles 75 cl. and 1.452 magnum.
- Bottling date: January 2020
- Alcohol content: 14,5 %

TASTING NOTES

-  Intense ruby red with brick red hues.
-  Black fruit and stewed plum and blackcurrant.
-  Broad, sweet and elegant. Excellent structure.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

12-15 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  96 Points

Guía Peñín  93 Points

Vivir El Vino  95 Points

Tim Atkin  93 Points

Robert Parker  93 Points