



# Viña Pedrosa

## Viña Pedrosa Gran Reserva 2016

Very fine and personal, highlights his great liveliness and long life ahead. Its extreme complexity, coupled with its solid structure and powerful confer elegance and power needed to grow further in the bottle. Superb in all its phases.

### DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Average age: more than 60 years.
- Altitude: 830 m.
- Soil: clay-limestone
- Harvest: by hand
- Ageing: 24 months in American and French oak barrels.
- Resting in bottle: minimum 36 months.
- Production: 8.925 bottles 75 cl.
- Bottling date: January 2019
- Alcohol content: 14.5%

### TASTING NOTES

- 👁️ Cherry red with intense garnet hints.
- 👃 Spicy, balsamic aromas such as menthol and incense, roasted coffee and mineral undertones.
- 🍷 Full and powerful in the mouth, it is balanced.



## CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

More than 15 years in optimal conditions of 13-14 °C and 60% relative humidity, without temperature fluctuations.

## VINTAGE 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.

## RATINGS

Guía Gourmets  98 Points

Guía Peñín  95 Points

Vivir el Vino  97 Points