



Vina *Pedrosa*

CEPA GAVILÁN CRIANZA 2020

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 vineyard.
- 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: 220.000 bottles 75 cl.
- Bottling date: January 2022
- Alcohol content: 14.5%

TASTING NOTES

👁 Intense cherry red with purple hues.

👃 Exuberant nose with a dominant presence of generous black fruit (blackberry and blueberry) over spice and mineral undertones.

🍷 Oily and delicate with well-integrated ripe tannins. The aftertaste is intense and persistent and once again recalls fruity, vanilla and pastry aromas.



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 2020

Rated as Excellent by D.O. Ribera del Duero Regulatory Council, the vintage 2020 was a dreaming harvest for Viña Pedrosa, more kilos of grapes picked than in 2019 and exceptional quality.

This vintage was marked by heavy rains in April, May and June and as a result more vegetation in the vineyard. The green pruning and the deleafing were essential to keep the vines healthy. It was also crucial a balanced winter pruning and vegetative cover to control vines vigour.

Despite complicate weather conditions, the excellent work carried out in the vineyard all the year around, specially during the spring and the summer, resulted in top quality grapes and wines characterized by their freshness, balance and abundant fruit notes.

RATINGS

Guía Gourmets  93 Points

Guía Peñín  90 Points