



Viña Pedrosa

VIÑA PEDROSA CRIANZA 2020

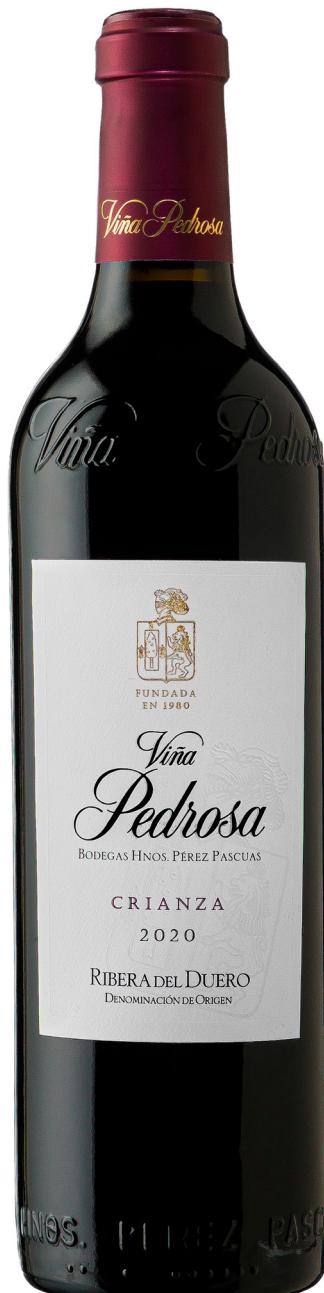
The fruit of passion and patience, this has the temperament and personality of its makers. It is the winery's most emblematic wine and best reflects the style and character of Viña Pedrosa.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Average age: 35 years.
- Altitude: 835 m.
- Soil: clay-limestone
- Harvest: by hand
- Ageing: 18 months in American and French oak barrels.
- Resting in bottle: minimum 6 months.
- Production: 300.000 bottles 75 cl.
- Bottling date: July 2022
- Alcohol content: 14.5%

TASTING NOTES

- 👁️ Intense cherry red with purple rims.
- 👃 Suggestive and very expressive on the nose, aromas of berries stand out along with delicate aromas of ageing (vanilla, balsamic, coffee, toffee and Chinese ink).
- 🍷 On the palate it is broad, with nerve and succulent tannins. The aftertaste is very persistent and broad.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

8-10 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.

Thais 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  95 Points

Guía Peñín  93 Points