



Vinya *Pedrosa*

VIÑA PEDROSA GRAN RESERVA 2018

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: 9.740 bottles 75 cl.
- Bottling date: January 2021
- Alcohol content: 14.5%

TASTING NOTES

👁️ Cherry red with intense garnet hints.

👃 With enormous concentration, complexity and elegance, it stands out for its spicy, balsamic aromas such as menthol and incense, roasted coffee and mineral undertones.

🍷 Full and powerful in the mouth, it is excellently balanced due to the noble tannins that give it an elegant and silky feel.



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 2018

The winter was cold, temperatures reached 12 Celsius degrees below zero. Temperatures kept cold in February and March. Winter ended with lots of rain and the spring was also rainy. The bud breaking started in late April. Heavy rain stopped at the end of June and temperatures started to go up. The weather conditions were ideal for a generous harvest. In July, temperatures were lower than normal that is why the vines followed a fast growing. It was also helped by abundant water reserves. In September temperatures were warm and in October were higher than normal because of that the vines whit less bunches ripened fast. The berries size was bigger than normal.

Harvest started October 8th and finished October 22th and vintage 2018 was rated as VERY GOOD by Ribera del Duero Regulatory Council.

RATINGS

Guía Gourmets  97 Points

Guía Peñín  94 Points

Vivir el Vino  99 Points

Tim Atkin  95 Points