



Viña Pedrosa

VIÑA PEDROSA LA NAVILLA RESERVA 2020

Wine from Finca la Navilla, an exceptional plot where the authentic clone of Tinto Fino reaches its maximum expression and singularity. Its location at 844 metres above sea level results in a special micro-climate.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Age: Up to 40 years.
- Altitude: 844 m.
- Soil: clay - sandy.
- Harvest: by hand
- Ageing: 20 months in French oak barrels from the Allier forests.
- Resting in bottle: minimum 16 months.
- Production: 26.922 bottles 75 cl.
- Bottling date: September 2022
- Alcohol content: 14,5 %

TASTING NOTES

👁 Garnet cherry. The identity of the terroir and varietal character merge in this wine with its own personality.

👃 With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel ageing.

🍷 Broad, corpulent, structured, it has very good acidity and aromatic persistence.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

10-12 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

Tim Atkin  94 Points

Guía Gourmets  96 Points

Guía Peñín  94 Points

Vivir el Vino  95 Points