



Viña Pedrosa

PÉREZ PASCUAS GRAN SELECCIÓN 2016

This wine represents all of the Pérez Pascuas family's winemaking expertise. Care and the highest level of demand come together in this wine made with grapes from 80-year-old vineyards, yielding a wine that embodies the essence of the Ribera del Duero.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Age: Over 80 years.
- Altitude: 840 m.
- Soil: clay-limestone.
- Harvest: by hand.
- Ageing: 26 months in American and French oak barrels.
- Resting in bottle: minimum 36 months.
- Production: 2.424 bottles of 75 cl
- Bottling date: March 2019
- Alcohol content: 14.5%

TASTING NOTES

👁 Intense red with some brick red hues.

👃 Complex and very complete on the nose, revealing an elegant fruity bouquet of berries and ripe fruits with a high intensity of ageing sensations (spices, balsamic, chocolates).

🍷 On the palate it is broad, powerful and with great volume, soft and round tannins that give a quick and highly aromatic aftertaste sensation.



IDEAL STORAGE AND SERVING TEMPERATURE:

Serving Temperature: 16-17 °C

20 years potential storage 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

Robert Parker	96	Points
Tim Atkin	96	Points
Vivir el vino	100	Puntos
Guía Gourmets	98	Puntos