Viña Pedrosa

PÉREZ PASCUAS GRAN SELECCIÓN 2017

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: 2.430 bottles of 75 cl
- Bottling date: March 2020
- 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 ºC
20 years potential storage in optimal conditions of 13-14 ºC and 60% relative humidity, without temperature fluctuations.

VINTAGE 2017

Winter departed with low water reserves in the subsoil. Spring was dry. Summer was extremely dry in July and August, with occasional heavy rains towards the end. Autumn was also very dry, with normal temperatures.

In terms of temperature, June and July were very warm while the rest of the year was normal. The heat that accumulated during these two months therefore made for a warm year overall.

The main event was the frost that covered the entire Ribera del Duero on the night of 28 April. It was a winter frost, with a strong north wind that had chilled the air during the afternoon. Clear skies meant that temperatures dropped to -6 ºC almost everywhere - hills, slopes and valleys alike. The next day dawned with strong sun and a warm change of wind, heightening the effect of the overnight frost.