



Viña Pedrosa

VIÑA PEDROSA RESERVA 2020

A powerful red that deserves full attention. Noble, elegant and lingering.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Age: Up to 50 years.
- Altitude: 840 m.
- Soil: clay - limestone.
- Harvest: by hand
- Ageing: 24 months in American and French oak barrels.
- Resting in bottle: minimum 12 months.
- Production: 67.620 bottles 75 cl.
- Bottling date: January 2023
- Alcohol content: 14,5 %

TASTING NOTES

👁 Intense ruby red with brick red hues.

👃 A powerful and complex nose reminiscent of ripe black fruit and stewed plum and blackcurrant, with mineral and spiced aromas and light notes of truffle.

🍷 On the palate it is broad, sweet and elegant. Excellent structure, very fleshy and with a concentration of noble, enveloping tannins.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

12-15 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	93	Points
Vivir el vino	96	Points
Guía Goumerts	97	Points
Guía Peñín	94	Points