



*Vinya*  
*Pedrosa*

## VIÑA PEDROSA EL OTERO 2023

A tribute to the land, to our heritage, and to a deep commitment to sustainability and respect for Nature. This is how our first organic wine is born—from the highest plot on our estate, where the altitude and soil impart their unique character to each vine.

### DESCRIPTION:

- Varietal Composition: 94% Tinta del País (Tempranillo)  
3% Albillo  
3% Garnacha
- Estate-grown vineyard. Certified organic
- Traditional bush-trained vines
- Average vine age: over 22 years
- Grafted from a massal selection of our oldest vineyards
- Altitude: 870 meters
- Soil type: Clay
- Harvest: Hand-picked
- Certified organic and vegan
- Aging: 14 months in American and French oak barrels
- Production: 27,000 bottles
- Bottling date: April 2025
- Alcohol content: 14.5%

### STORAGE AND RECOMMENDED CONSUMPTION

Serving temperature: 16–17°C.

Aging potential: Up to 5 years under optimal conditions 13–14°C and 60% relative humidity, with no temperature fluctuations.



## TASTING NOTES

👁 Deep cherry red with violet hues.

👃 Toasty aromas reminiscent of coffee and cocoa are beautifully integrated with black and red fruit. Subtle spicy nuances with hints of pepper, clove, and licorice add further complexity.

🍷 The blend of grape varieties contributes to the wine's elegance and depth. Silky tannins and a well-balanced profile between the fruit's freshness and the toasty character from barrel aging lead to a refined, elegant finish.

## VINTAGE 2023

Rated as very good, the 2023 vintage was shaped by a mild and dry winter, with very few days of sub-zero temperatures and scarce rainfall or snowfall. These conditions led to early budbreak and a smooth phenological cycle without any major issues.

Spring and summer were hot and dry, marked by a heatwave in late August and early veraison. Rains in June supported healthy grape development. Thanks to meticulous vineyard work throughout the year, no sanitary problems arose in the vines.

In early September, abundant rainfall returned. At Viña Pedrosa, natural cover crops played a crucial role in managing the excess water efficiently, preventing erosion and allowing grapes to be harvested at the optimal time across all vineyard plots.

These cover crops were key to keeping the harvest on schedule. Picking began on September 22 in sandy-soil plots and concluded on October 10. Once again, the importance of bush-trained vines, old vineyards, and high altitude was made evident—perfectly aligned with an organic and regenerative viticulture approach.

Despite the challenging weather conditions in Ribera del Duero, grapes of outstanding quality were harvested. The 2023 vintage proved to be both excellent and generous for Bodegas Hnos. Pérez Pascuas, marking the estate's first certified organic harvest. It is worth noting that Viña Pedrosa has been farmed organically since 2019.