



Viña Pedrosa

VIÑA PEDROSA CRIANZA 2023

As a result of our passion and patience, this wine has the temperament and personality of its makers. It is the winery's most notable wine and which best reflects the style and character of Viña Pedrosa.

DESCRIPTION:

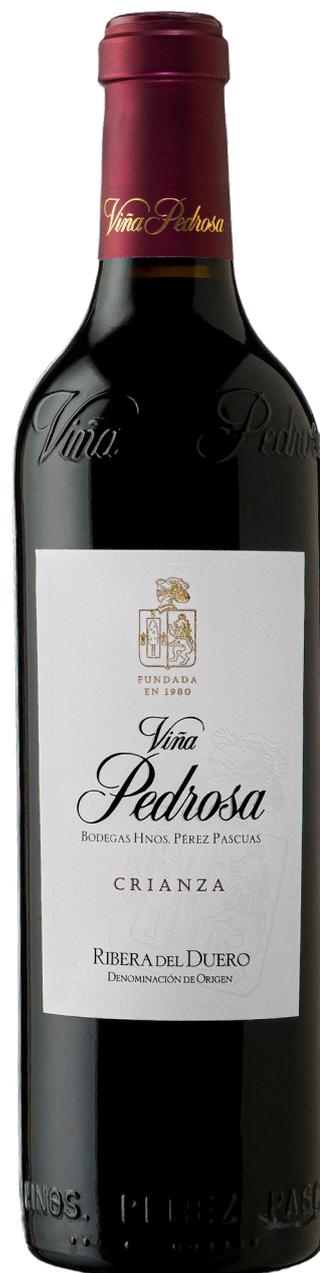
- Organic red wine 
- Variety 100% Tinto Fino (Tempranillo).
State-owned organic vineyard.
- Goblet pruned / Age: Up to 35 years.
- Altitude: 835 m.
- Soil: clay-limestone
- Harvest: by hand
- Ageing: 18 months in American and French oak barrels.
- Resting in bottle: minimum 6 months.
- Production: 300.000 bottles
- Bottling date: July 2025
- Alcohol content: 14.5%

TASTING NOTES

 Intense cherry red with purple rims.

 Suggestive and very expressive on the nose, aromas of berries stand out along with delicate aromas of ageing (vanilla, coffee, balsamic notes, toffee and Chinese ink).

 On the palate it is broad, very rich, with nerve and succulent tannins. The aftertaste is intense and has a lingering finish.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

8-10 years potential storage in optimal conditions of 13-14 °C and 60% relative humidity, without temperature fluctuations.

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.

RATINGS

95 Guía Gourmets

93 Vivir el Vino

93 Guía Peñín

92 Tim Atkin MW