



Viña Pedrosa

VIÑA PEDROSA LA NAVILLA RESERVA 2021

Wine from Finca la Navilla, an exceptional plot where the authentic clone of Tinto Fino reaches its maximum expression and singularity. Its location at 844 metres above sea level results in a special micro-climate.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Age: Up to 40 years.
- Altitude: 844 m.
- Soil: clay - sandy.
- Harvest: by hand
- Ageing: minimum 20 months in French oak barrels from the Allier forests.
- Resting in bottle: minimum 16 months.
- Production: 26.600 bottles 75 cl.
- Bottling date: November 2023
- Alcohol content: 14,5 %

TASTING NOTES

👁 Garnet cherry. The identity of the terroir and varietal character merge in this wine with its own personality.

👃 With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel ageing.

🍷 Broad, corpulent, structured, it has very good acidity and aromatic persistence.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

10-12 years potential storage in optimal conditions of 13-14 °C and 60% relative humidity, without temperature fluctuations.

VINTAGE 2021

The 2021 campaign began with a winter of extremely low temperatures and heavy snowfall (Filomena), conditions that ensured a complete vegetative rest and adequate water accumulation in the soil. The subsequent vegetative cycle developed with great phenological uniformity across all plots and without any significant meteorological incidents.

The management of cover crops allowed for the regulation of residual moisture and the maintenance of moderate vigor, while viticultural practices, including clusterthinning, optimized the leaf-to-fruit ratio and ensured an excellent sanitary state. Harvest, which began in early October, was carried out with grapes of high phenolic concentration, balanced ripeness, and optimal analytical parameters.

In Ribera del Duero, the vintage was marked by a cold continental winter, with strong thermal oscillations that favored the preservation of acidity and aromatic synthesis. Spring passed without late frosts, and the summer was warm but without prolonged heat stress, with wide day-night temperature differences that aided anthocyanin accumulation and phenolic ripening.

The year was characterized by a relatively dry profile, which favored slow and gradual ripening, excellent sugar-acid balance, high levels of phenolic compounds, and high-quality tannins, resulting in wines of remarkable structure, aromatic purity, and great aging potential.

RATINGS

95 Guía Gourmets

93 Guía Peñín

95 Vivir el Vino

92+ Robert Parker
The Wine Advocate

94 Tim Atkin MW