



Viña Pedrosa

VIÑA PEDROSA RESERVA 2021

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: 61.600 bottles 75 cl.
- Bottling date: April 2024
- 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 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 cluster thinning, 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

94 Robert Parker
The Wine Advocate

94 Guía Peñín

93 Tim Atkin MW

96 Vivir el Vino