

Viña Pedrosa Gran Reserva 2018



HISTORY:

Founded in 1980, Bodegas Hnos. Pérez Pascuas crafts 600,000 bottles annually from 333 acres in Ribera del Duero, specializing in Tinto Fino with bush vines from 30 to 90 years old, emphasizing quality and tradition.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Castilla y Leon, D.O. Ribera del Duero.

Alcohol: 14.5%.

Variety: 100% Tempranillo, specific plots with 60+ years old, clay and limestone soil. Vinification includes hand harvesting, destemming, and pressing, with a 28-day maceration on skins and temperature-controlled fermentation in stainless steel.

Aging: Aged 1 year in 225L French Allier barriques, followed by 1 year in American Oak (50% new oak). Further aged for a minimum of 36 months in bottle before release (12 - 15 years of excellent longevity).

Tasting Notes:

Complex nose with an elegant aging bouquet. Wide, ripe tannins provide an opulent, mouth-filling experience. Spicy hints and elegant wood aging tones are prominent.

Wine Advocate: Viña Pedrosa Gran Reserva 2018: 95 pts. Herbal quality on the nose. It is a vintage with more restraint, contained ripeness and a more streamlined and elegant palate. The wine is harmony and balance, which provide the elegance.

Dr. Owen Bargreen: Viña Pedrosa Gran Reserva 2016: 94 pts. Dense, chewy, coffee grounds, leather, tilled soils. Intense palate, deep tannins, black currants, tar, espresso. Gorgeous now, ages 15 years.