

Viña Pedrosa

Gran Reserva 2011

This year was significantly determined by the weather, which was predictable in winter but more changeable in spring, when temperatures were more akin to early summer. The spring heat brought the ripening cycle forward, with vines developing more quickly.

However, the climate went back to normal in late spring and at the start of summer, which meant that the cycle also resumed its usual pace. Veraison fell during the habitual period (9 August). Harvesting got underway a little early due to intense heat during the grape ripening.

The harvest itself was uneventful, with good weather conditions and no rain or frost. It was longer than other harvests, which allowed winegrowers and winemakers to stagger it more, depending on ripening in each plot.

In terms of vine health, it is worth noting that the 2011 vintage had exceptional health and high quality, with moderate alcoholic strength, balanced acidity and, above all, outstanding phenolic abundance. This vintage has particular potential for wines for laying down.

CONSERVATION AND PREFERRED CONSUMPTION

Average yield per hectare: 2,500 kg.
Production: 4,230 bottles of 75 cl and 895 magnums
Bottling date: January 2014
Alcohol content: 14%

AWARDS:

Guía Gourmets  98 puntos

Guía Peñin  95 puntos

Robert Parker  92 puntos

