



Vina *Pedrosa*

Pérez Pascuas Gran Selección 2015

This wine represents all of the Pérez Pascuas family's winemaking expertise. Care and the highest level of demand come together in this wine made with grapes from 80-year-old vineyards, yielding a wine that embodies the essence of the Ribera del Duero.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Age: Over 80 years.
- Altitude: 840 m.
- Soil: clay-limestone.
- Harvest: by hand.
- Ageing: 26 months in American and French oak barrels.
- Resting in bottle: minimum 36 months.
- Production: 3.965 bottles of 75 cl
- Bottling date: March 2018
- Alcohol content: 14.5%

TASTING NOTES

- 👁 Intense red with some brick red hues.
- 👃 An elegant fruity bouquet of berries and ripe fruits with a high intensity of ageing sensations.
- 🍷 On the palate it is broad, powerful and with great volume, soft and round tannins.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

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

VINTAGE 2015

The 2015 vintage began in a winter with good water reserves in the subsoil. The warm, dry spring weather continued until June when heavy rainfall coincided with the onset of flowering. Summer brought the odd storm and was followed by a very dry autumn. Although the harvest was slightly earlier than usual, the analytical and organoleptic characteristics as well as the balance of the berries were ideal, which meant the fruit could be harvested at the perfect stage of ripeness.

Wines from this excellent vintage have a good colour intensity, significant fruity notes on the nose and a high tannic potential on the palate, with sweet tannins revealing the good phenolic ripening of the berries. This vintage is reminiscent of the exceptional 2005 vintage.

RATINGS

Guía Gourmets  98 Points

Guía Peñín  95 Points

Robert Parket  96 Points

Tim Atkin  96 Points

Vivir el Vino  100 Points