



Viña Pedrosa

Viña Pedrosa Gran Reserva 2015

Very fine and personal, highlights his great liveliness and long life ahead. Its extreme complexity, coupled with its solid structure and powerful confer elegance and power needed to grow further in the bottle. Superb in all its phases.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vineyard.
- Goblet pruned / Average age: more than 60 years.
- Altitude: 830 m.
- Soil: clay-limestone
- Harvest: by hand
- Ageing: 24 months in American and French oak barrels.
- Resting in bottle: minimum 36 months.
- Production: 5.920 bottles 75 cl. and 845 magnum.
- Bottling date: January 2018
- Alcohol content: 14.5%

TASTING NOTES

- 👁️ Cherry red with intense garnet hints.
- 👃 Spicy, balsamic aromas such as menthol and incense, roasted coffee and mineral undertones.
- 🍷 Full and powerful in the mouth, it is balanced.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

More than 15 years 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  94 Points

Vivir el Vino  97 Points

Tim Atkin (MW)  96 Points