



Viña Pedrosa

Viña Pedrosa La Navilla Reserva 2018

Wine from Finca la Navilla, an exceptional plot where the authentic clone of Tinto Fino reaches its maximum expression and singularity.

Its location at 844 metres above sea level results in a special micro-climate.

DESCRIPTION

- Variety: 100% Tinto Fino (Tempranillo). Own vine yard.
- Goblet pruned / Age: Up to 40 years.
- Altitude: 844 m.
- Soil: clay - sandy.
- Harvest: by hand
- Ageing: 20 months in French oak barrels from the Allier forests.
- Resting in bottle: minimum 16 months.
- Production: 30.300 bottles 75 cl.
- Bottling date: September 2020
- Alcohol content: 14,5 %

TASTING NOTES

- 👁 Garnet cherry.
- 👃 With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel ageing.
- 🍷 Broad, corpulent and structured.



CONSERVATION AND PREFERRED CONSUMPTION

Serving Temperature: 16-17 °C

10-12 years potential storage in optimal conditions of 13-14 °C and 60% relative humidity, without temperature fluctuations.

VINTAGE 2018

The winter was cold, temperatures reached 12 Celsius degrees below zero. Temperatures kept cold in February and March. Winter ended with lots of rain and the spring was also rainy. The bud breaking started in late April.

Heavy rain stopped at the end of June and temperatures started to go up. The weather conditions were ideal for a generous harvest. In July, temperatures were lower than normal that is why the vines followed a fast growing. It was also helped by abundant water reserves. In September temperatures were warm and in October were higher than normal because of that the vines with less bunches ripened fast. The berries size was bigger than normal.

Harvest started October 8th and finished October 22th and vintage 2018 was rated as VERY GOOD by Ribera del Duero Regulatory Council.

RATINGS

Guía Gourmets  94 Points

Guía Peñín  94 Points

Vivir El Vino  95 Points

Tim Atkin  93 Points