

VIÑA PEDROSA GRAN RESERVA, 2016 (RED)



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

Grapes: 100% Tinto Fino (Tempranillo).

Soil: Clay and Limestone.

Vinification: Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Temperature controlled fermentation done in stainless steel.

Aging: 1 year in 225L French Allier barriques, 1 year in American Oak, 50% new oak. After that there remains a minimum 36 months in bottle before release, excellent longevity (12 - 15 years).

Nose: Very complex to the nose. Elegant aging bouquet.

Taste: Wide, ripe tannins, opulent, mouth-filling, good structure. Elegant tones of aging in wood are manifested with spicy hints present.

Color: Clean, significantly deep, dark cherry red with hints of carmine and light tawny hues, having a lively, youthful glow.

Gastronomy: Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is only made in the best vintages when the grapes are perfectly healthy and achieve good balance between ripeness and freshness. Grapes are handpicked from the estate vineyards specific plots and older vines.

CRITICS AND REVIEWS:

Wine Advocate, Jan '23 gave 95 points, Viña Pedrosa Gran Reserva 2016 - "They are one of the few still using the Gran Reserva designation, and the 2016 Viña Pedrosa Gran Reserva shows textbook aromas of truffles and forest floor, earthy and spicy with notes of noble woods and a touch of soy sauce. It has a powerful palate with abundant but fine-grained and polished tannins after having spent two years in barrel and another couple of years in bottle."

Dr. Owen Bargreen, Sept '22 gave 94 points, Viña Pedrosa Gran Reserva 2016 - "Dense, chewy and downright delicious, the intense 2016 'Gran Reserva' by Vina Pedrosa opens with coffee grounds and worn leather notes that combine with freshly tilled soils on the nose. The palate is intense and heady with deep tannins that frame a beautiful core of black currants, tar, and espresso grounds. Gorgeous now at the six year mark, this beauty will easily cellar for another fifteen years."