

EL PEDROSAL RESERVA, 2015



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

Grapes: 100% Tinto Fino (Tempranillo). Specific plots 60+ year old vines.

Soil: Sand and Clay.

Vinification: Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.

Aging: Aged for 2 years in French and American oak barrels. Resting in bottle for 12 months.

Nose: A powerful and complex nose reminiscent of ripe black fruit and stewed plum and blackcurrant, with mineral and spiced aromas and light notes of truffle.

Taste: On the palate it is broad, sweet and elegant. Excellent structure, very fleshy and with a concentration of noble, enveloping tannins.

Color: Intense ruby red with brick red hues.

Gastronomy: Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Feb '23 gave 93 points, El Pedrosal Reserva 2015– “The 2015 Bodegas Hnos. Perez Pascuas ‘El Pedrosal’ is a downright brilliant effort from this warm vintage in Ribera. On the nose this takes on graphite and tilled stony and salty soils that combine with a great core of dark fruits. The palate shows fantastic tension and a light dusting of salinity that falls on the black cherry and black raspberry flavors alongside shades of kumquat zest. Really gratifying now, enjoy over the next ten plus years.”

Vinous Media, Feb '21 gave 92 points, El Pedrosal Reserva 2009– “Dark garnet. Cherry, cassis, pipe tobacco, oak spices and a vanilla nuance on the highly perfumed nose. Sappy, appealingly sweet and broad on the palate, offering supple dark berry, cherry-vanilla and succulent herb flavors that become livelier as the wine stretches out. Smooth, well-knit tannins make a late appearance on a long, penetrating finish that leaves a floral note behind.”