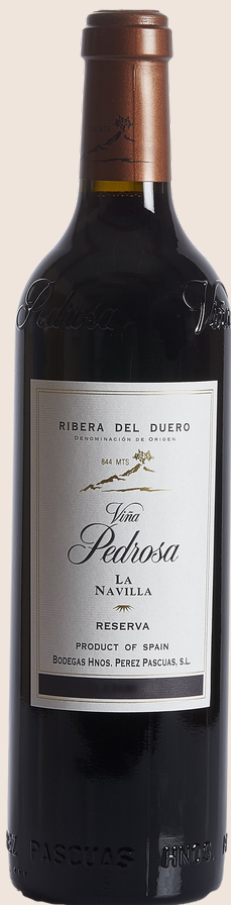


VIÑA PEDROSA RESERVA “LA NAVILLA” 2018 (red)



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

Grapes: 100% Tinto Fino (Tempranillo), vineyards up to 40 years old, Goblet pruned.

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: 20 months in French oak barrels from the Allier forests. After that remains a minimum of 16 months in bottle before released.

Nose: With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel aging.

Taste: Broad, corpulent, structured, it has a very good acidity and aromatic persistence.

Color: Garnet cherry. The identity of the terroir and varietal character merge in this wine with its own personality.

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

This wine is made solely from the best vintages. Grapes are handpicked from the estate vineyards specific plots.

CRITICS AND REVIEWS:

Wine Advocate, Jan '23 gave 93+ points, Viña Pedrosa Reserva 2019 – “Tasted next to a magnum of the 2018, the 2019 Viña Pedrosa Reserva revealed a more classical and balanced profile with better balance and freshness despite having been cropped from a warm and dry vintage. The wine matured in barrique for two years but doesn’t show excessively oaky or ripe, coming through as classically proportioned and powerful, with the elegant rusticity of the zone. It should develop nicely in bottle.”

Dr. Owen Bargreen, Sept '22 gave 93 points, Viña Pedrosa Reserva 2018 – “A brilliant Reserva bottling, the 2018 Vina Pedrosa ‘Reserva’ Ribera del Duero shows off black tea and exotic spices on the nose, with red currant and worn leather accents. The palate is fresh and refined with silky tannins that frame a core of rich dark fruits, graphite and chocolate.”