

VIÑA PEDROSA CRIANZA, 2019



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

Grapes: 100% Tinto Fino (Tempranillo), old plots of vineyards over 35 years old.

Soil: Clay and Limestone.

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

Aging: 18 months in American and French oak barrels. Resting in bottle a minimum of 6 months.

Nose: Suggestive and very expressive on the nose, aromas of berries stand out along with delicate aromas of aging (vanilla, balsamic, coffee, toffee and Chinese ink).

Taste: On the palate it is broad, with nerve and succulent tannins. The aftertaste is very persistent and broad.

Color: Intense cherry red with purple rims.

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

CRITICS AND REVIEWS:

Wine Advocate, Jan '23 gave 93 points, Viña Pedrosa Crianza 2020 – “The flagship 2020 Viña Pedrosa Crianza is perfumed and has ripe fruit without excess and integrated spiciness and smoke from the élevage in barrel. It fermented with a selection of indigenous yeasts from their older vines and matured in barrel for 18 months. It has notes of peach, ripe berries, flowers and sweet spices, with a mellow palate, fine tannins and a gentle and approachable mouthfeel.”

Dr. Owen Bargreen, Sept '21 gave 93 points, Viña Pedrosa Crianza 2018 – “Polished and soft on the mouth, the 2018 Viña Pedrosa ‘Crianza’ Ribera del Duero delivers a seamless texture with toasty oak tones that wrap around a core of bright red fruits, tobacco leaf and citrus rind accents. Full-bodied and delicious now, the ‘Crianza’ will provide drinking enjoyment for at least another decade.”

Wine Advocate, June '21 gave 92 points, Viña Pedrosa Crianza 2018 – “More classical and with more spicy oak, the 2018 Viña Pedrosa Crianza is rich and has a recognizable nose of ripe berries and spices. It’s medium-bodied and has abundant, fine-grained tannins and a velvety mouthfeel. It spent 18 months in barrel, more than the required time to be Crianza.”