

TINTO PESQUERA MILLENIUM GRAN RESERVA 2015

WINERY: **Tinto Pesquera**
 LABEL: **Tinto Pesquera Millenium Gran Reserva**
 ALCOHOL CONTENT: **14.5% vol**
 VARIETY: **100% Tempranillo**



The grapes for Millenium are sourced from the Viña Alta vineyard, where Familia Fernández Rivera planted their first vines at the end of the 1960s and beginning of the 1970s. It is located at an altitude of over 800 metres.



TASTING

APPEARANCE: Clean and bright with a very deep, black cherry colour.

NOSE: Full with fruit aromatics and subtle, well integrated oak. Lovely harmonious notes of ripe, black fruit, liquorice and hints of coffee and spices.

PALATE: Full, fleshy and long with a lingering, round tannic structure. A luscious, elegant development on the palate with ripe fruit and roasted coffee beans coming through in the finish. This is a silky, elegant wine that aged well in French oak barrels.

SERVING TEMPERATURE: 12°C to 14°C

ANTICIPATED MATURITY: This wine has good ageing potential and was made to develop well over many years. It is best decanted 45 minutes before serving.

FOOD PAIRINGS: Great with all types of red or white meats. Also with game dishes and above all perfect with roast suckling lamb. It also goes very well with stews and pulses, as well as desserts, such as bitter chocolate or cheesecake.



VINEYARD AND WINEMAKING

SURFACE AREA: Viña Alta –5 hectares (12.35 acres)

SOIL-TYPE: Poor soils with high pebble content over a clay subsoil.

CLIMATE AND HARVEST: The year started with cold temperatures which intensified over the first half of February, a characteristic winter weather pattern in Ribera. However, spring brought warm weather, particularly during the months of April and May. Rainfall during this period reached the usual levels, but decreased towards the end of spring, finishing at a quite low level compared with the seasonal average. These conditions brought about an early bud-break followed by moderate vine vegetation growth. Summer was very hot, especially in July, which maintained the vines' advance on a normal cycle which it had had since the budding process. Scattered showers during the month of June during the vine's flowering caused widespread fruit set problems. This led to bunches with far fewer berries that were at the same time small because of the very low rainfall. These grape characteristics, together with the diurnal temperature variation so typical of the region at the end of summer, ensured perfect ripening of the fruit.

The harvest began in mid-September, which is a relatively early date for the area, with healthy grapes thanks to the absence of rain. The crop was average in quantity but high in quality and was officially ranked as an excellent vintage.

VINIFICATION: Traditional winemaking with de-stemming of the bunches, followed by fermentation in stainless steel vats using only indigenous yeasts.

AGING: 24 months in 225-litre French oak barrels. The aging in bottle ensured extra roundness in the wine before it was released on the market.