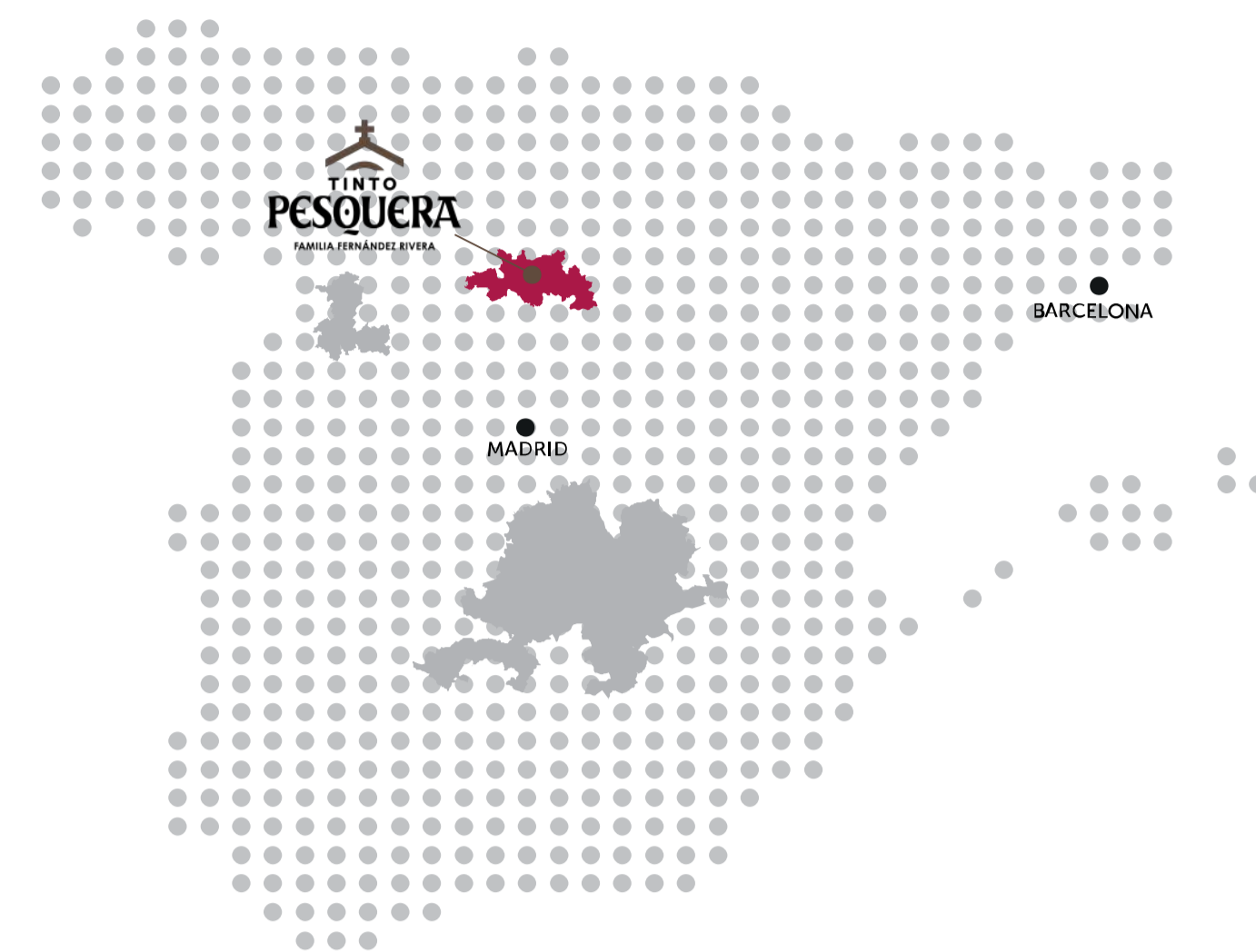




TINTO PESQUERA RESERVA 2019



WINERY: Tinto Pesquera
BRAND: Tinto Pesquera Reserva
ALCOHOLIC DEGREE: 15% vol
GRAPE VARIETY: 100% Tempranillo



TASTING NOTES

COLOUR: Clean and brilliant with an attractive black cherry hue.

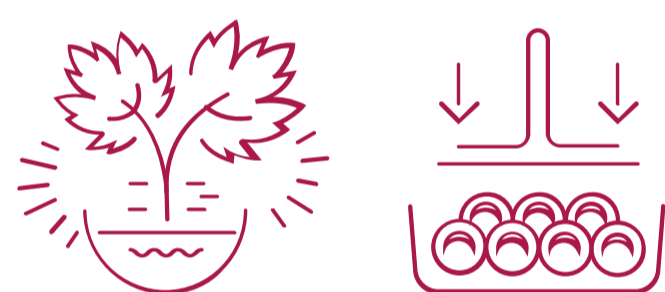
NOSE: Complex and very elegant on the nose. Aromas of red and black fruits with balsamic and toasted notes, such as vanilla and liquorice.

PALATE: Full, rich and lingering in mouth with silky, enveloping tannins. Fruit flavours come through well and are very well-integrated with the oak.

SERVING TEMPERATURE: 12°C - 14°C.

BEST CONSUMED BY: This wine will offer optimal enjoyment as from its time of purchase.

FOOD PAIRINGS: Great with casseroles, red meat dishes and matured cheeses.



VINEYARD AND WINEMAKING

SOURCE OF GRAPES: Selected from vines situated within the Pesquera de Duero municipality at an altitude of over 800 metres and with a south-facing exposure (see vineyard).

SOIL TYPE: Poor, very pebbly soils over a clay sub-soil.

CLIMATE: The year began with normal winter conditions, followed by a mild spring with the occasional frost in the month of May, which caused no serious damage to the crop. It was generally a dry year, particularly throughout the vine cycle, which impacted vine vegetation growth and the size of the bunches and berries. Temperatures during the period of ripening were very favourable with pronounced diurnal temperature variation, a special feature of the Ribera climate and which enabled our Tempranillo to reach wonderful levels of phenolic ripeness. The occasional rain shower in September slowed down the final stage of ripening but had no adverse effect on the quality of the grapes. All of these conditions combined to produce a high quality vintage that was harvested on the usual dates.

HARVEST: The crop was in good health and of exceptionally high quality.

AGEING: At least 14 months in 225-litre American oak barrels, then in bottle before being released onto the market.

