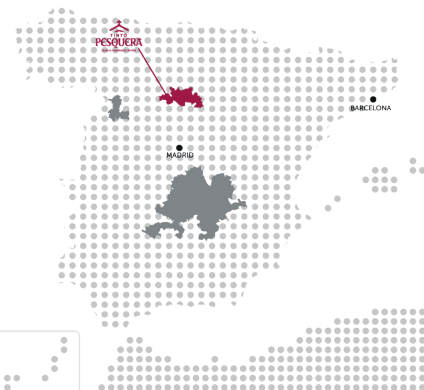


TINTO PESQUERA CRIANZA 2018

WINERY: **Tinto Pesquera**
 LABEL: **Tinto Pesquera Crianza**
 ALCOHOL CONTENT: **14% vol**
 VARIETY: **100% Tempranillo**



TASTING

APPEARANCE: Clean and brilliant with an attractive, elegant garnet hue.

NOSE: Pleasant fresh aromatics with red berry fruit notes, such as raspberries, coming through along with balsamic hints. The whole combines to offer a complex, serious wine.

PALATE: Sweetness and attractive fruit character on the entry to the palate, then balsamic and liquorice notes followed by an elegant finish with touches of brioche coming through.

SERVING TEMPERATURE: 12°C to 14°C

CONSUMPTION: This wine will offer optimal enjoyment as from its time of purchase.

PAIRING: Barbecued meat, roast suckling lamb, suckling pig and fine products from our gastronomy, such as bellota ham.



VINEYARD AND CULTIVATION

DESCRIPTION: Selected from our own vineyards located in Roa and La Horra at 800 metres altitude.

SURFACE AREA: 200 hectares in total (494 acres).

AGE: The wine was aged 14 months in American oak barrels, then 6 months in bottle before being released onto the market.

SOIL: Heterogeneous soils, mostly clay-loam with some limestone.

CLIMATE: 2018 began with a typically cold Ribera del Duero winter, during which temperatures dropped to as low as 12°C below zero. This cold weather continued right through to the beginning of spring, and yet, despite the conditions, bud-break in the vines occurred within the usual dates at the end of April.

After a very dry 2017, a period of wet weather occurred at the end of winter, and then it rained continually throughout the spring, so much so that 2018 went down in the region as the wettest on record.

Vine vegetation growth was favoured by the mild temperatures and the water reserves in the soil, which led to considerably larger-sized berries. As a consequence of this increase in berry size, and despite higher than usual temperatures during September and October, the ripening process slowed.

The harvesting stretched out until the end of October and produced an outstanding crop both in terms of quantity and quality. The absence of rainfall in the latter part of the growing season also ensured that healthy grapes were harvested.

The 2018 was in fact the second largest crop on record, only surpassed by that of 2016.

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

AGEING: The wine was aged 14 months in American oak barrels, then 6 months in bottle before being released onto the market.