

TINTO PESQUERA CRIANZA 2019

WINERY: **Tinto Pesquera**
LABEL: **Tinto Pesquera**
ALCOHOL CONTENT: **14,5% vol**
VARIETY: **100% Tempranillo**



TASTING

COLOUR: A clean, bright-coloured wine with a ruby-red hue and some violet undertones.

NOSE: Medium to powerful aromatics with hints of fresh red berry fruits, such as redcurrants and raspberries, together with toasted and roasted coffee bean notes.

PALATE: A silky, elegant entry on the palate. Deliciously rich with good acidity and very pleasant, well-integrated tannins.

Intense red berry fruit flavours come through in the finish. The oak is harmoniously integrated bringing hints of toast and vanilla, characteristic of a wine aged in American oak.

SERVING TEMPERATURE: 12°C to 14°C

BEST CONSUMED BY: This wine will offer optimal enjoyment as soon as it is bought.

FOOD PAIRINGS: Barbecued meat, roast suckling lamb, suckling pig and fine products from our gastronomy, such as Bellota Iberico ham.



VINEYARD AND CULTIVATION

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

SOURCE OF GRAPES: Selected from vines within the boundaries of Pesquera de Duero, with a south-facing exposure at an altitude of over 800 metres.

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

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: The wine was aged at least 12 months in American oak barrels, then in bottle before being released onto the market.

