



TINTO
PESQUERA

TINTO PESQUERA | 2015 CRIANZA

D.O. Ribera del Duero

• **WINEMAKER'S NOTES** • The Fernández family has been passionate about winemaking for over four decades, during which they have created four iconic wineries that comprise patriarch Alejandro Fernández's wine legacy: *Tinto Pesquera*, *Condado de Haza*, *Dehesa La Granja* and *El Vínculo*. Tinto Pesquera, Grupo Pesquera's flagship property, is known for producing some of the most sought-after Tempranillos in the world. Deep crimson in color with a violet rim, Tinto Pesquera's 2015 Crianza is round and complex, with enticing aromas of red and black fruit. Notes of sweet spice, including vanilla and licorice, are also found in the nose and evolve slowly over time. Round tannins are found on the palate, which are intertwined with wood smoke and ripe forest fruit, giving way to a slightly spicy finish. Tinto Pesquera's Crianza easily demonstrates why the Tempranillos produced by Alejandro Fernández have been appreciated by the most demanding palates for over 40 years. *100% estate-owned Tempranillo*

• **VINTAGE** • 2015 was considered to be a warmer-than-normal vintage in the center of Spain. A rather mild start to winter gave way to noticeably lower temperatures by the end of the season and, interestingly, spring saw above-average temperatures between the months of April and June. The vintage was also characterized by scarce rainfall. Thankfully, the little rain that fell did so during the specific times when the cycle of the vine was most in need of water. A hot and dry summer had a positive effect on *véraison* and cluster maturation, which, in turn, gave rise to grapes of exceptional quality.

• **VINEYARDS** • Tinto Pesquera's 200 hectares of vineyards lie near the Duero River at close to 2,400 feet in elevation. The vines grow in poor, well-drained soils, composed of sand and gravel over a limestone and clay subsoil, and are naturally irrigated with water from the nearby Duero River. Tinto Pesquera's vines are located within the province of Valladolid, in the heart of Ribera del Duero, which has hot summers, incredibly cold winters and extreme diurnal temperature differences that create an ideal combination for producing silky and sumptuous Tempranillo wines. The Tinto Pesquera Crianza is made from estate-grown, 40-year-old vines that produce a limited production of only two kilos per vine.

• **FERMENTATION AND AGING** • All vineyard blocks are vinified separately in small stainless steel tanks in order to ensure optimum wine quality. Alcoholic fermentation takes place between 6-10 days at an average temperature of 20-25°C and the finished wine is aged for 18 months in fine grain, 225- and 300-liter neutral American oak barrels with a light-to-medium toast. Barrels are racked four times during the first twelve months of aging and an additional 2-3 times before bottling. With the Fernández family dedicated to natural winemaking, all wines produced by Alejandro Fernández are neither filtered nor fined before bottling. Upon completion of barrel aging, the Tinto Pesquera Crianza is then aged for a minimum of six months in bottle before it is released to the market.

Wine analysis: 4.72 g/l (0.47%) total acidity; 3.62 pH; 14.38% alcohol by volume

• **HISTORY** • The 1970's brought the realization of a lifetime dream for a young and determined Alejandro Fernández. Propelled by his conviction that wines of superb quality could once again be made in the place of his birth, he went against the movement of the time, when cereal and beetroot dominated the Riberan hillsides, and planted Tempranillo vineyards in his hometown of Pesquera. In 1982, this iconic winemaking pioneer, who came to be recognized as the "Master of Tempranillo," was the keystone in forming the now-famous D.O. Ribera del Duero, a designation that Alejandro helped to create with only a few other winemaking pioneers.