

Tinto Pesquera Reserva is made every vintage, but the Reserva Especial is just that – Special. The year 2010 was significant for the Fernández Rivera family and Tinto Pesquera winery, marking the birth of the first vintage of Tinto Pesquera 35 years earlier in 1975. During the making of the 2010, an excellent vintage in Ribera del Duero, the family held back a small lot with the intention of releasing this special edition.

TINTO PESQUERA RESERVA ESPECIAL 2010

WINERY: **Tinto Pesquera**
LABEL: **Tinto Pesquera Reserva Especial**
ALCOHOL CONTENT: **15% vol**
VARIETY: **100% Tempranillo**



TASTING

APPEARANCE: Clean and brilliant in appearance with an attractive, garnet color.

NOSE: A complex nose with heady notes of ripe black fruits and spice, together with sweet aromas of roasted coffee beans and vanilla.

PALATE: Full and fleshy with a medium to long length of flavor. Tertiary flavors come to the fore expressing the wine's long stay in specially-selected oak barrels.

SERVING TEMPERATURE: 12°C to 14°C

WHEN TO DRINK: This wine will offer optimal enjoyment as soon as it is bought. Decanting 30 minutes before serving is recommended.

FOOD PAIRINGS: Excellent with stews, red meats or matured cheeses.



VINEYARD AND WINEMAKING

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: Poor, very pebbly soils over a clay subsoil.

CLIMATE CONDITIONS: The 2010 growing season began with a characteristically cold Ribera del Duero winter. After normal early spring weather that enabled the vines to begin their budding around the usual dates, late spring frosts typical of the area hit the region's vines. The effects of these mid-May frosts on the vines brought fears that the vintage would be seriously affected both in terms of quantity and quality. However, the vines coped well with the damage caused to the shoots, helped partly by the water reserves built up in the soils during winter and a part of the spring. Rain in June helped maintain good vine vegetation growth and favored the new shoots that appeared after the frost. Throughout the rest of the summer, the region had high temperatures, which enabled the ripening process to take place on the usual dates. This process was homogeneous and gradual, thanks to optimal sunlight and temperatures at the end of summer and beginning of autumn, and with the region's characteristic wide variation in day and night-time temperatures. The harvesting was done on the usual dates and without any adverse weather conditions that might have affected the health of the grapes. For the 2010 vintage, the rank of excellent was given for the second year in a row by the Ribera del Duero Wine Council. The impact of the May frosts resulted in almost 20% less production compared with the average amount produced over the first ten years of the 21st century.

VINIFICATION: Traditional with de-stemming followed by fermentation with indigenous yeasts in stainless steel vats.

AGEING: Aged 24 months in French 225-litre oak barrels followed by a period of ageing in bottle before being released on the market.

