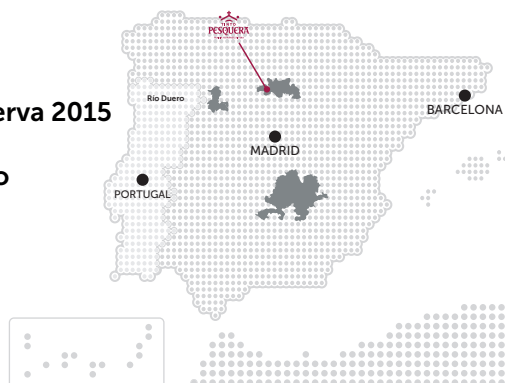




TINTO PESQUERA RESERVA 2015

WINERY: **Tinto Pesquera**
WINE: **Tinto Pesquera Reserva 2015**
ABV: **14% vol**
VARIETY: **100% Tempranillo**



TASTING

APPEARANCE: Intense, clear, vibrant red cherry colour.

NOSE: Aromas of ripe red fruit, almost jammy with yeasty notes and balsamic touches. Intense yet fruity, with hints of blackberry, spices and well integrated woody undertones.

PALATE: Providing a fresh and vivid sensation from its long aging in bottle. Intense, prolonged finish.

SERVING TEMPERATURE: From 12° to 14° C.

CONSUMPTION: Ready for drinking. Due to its characteristics and fermentation, it will continue to age in the bottle until 2022. We recommend decanting 30 minutes before tasting to allow it to breathe. It may contain some sediment that does not undergo any filtering process to preserve its natural quality.

FOOD PAIRING: Perfect to accompany mature cheese, stews, casseroles or roast lamb.



VINEYARD AND WINEMAKING

NAMED: Viña Alta y Llano Santiago.

AGE: Average of 35-40 years.

DESCRIPTION: Own vineyards located in the municipality of Pesquera de Duero, south-facing at an altitude of 800 metres.

SOIL: Poor, pebbly soil on a clay base.

CLIMATE: Continental-Atlantic, dry and windy, with long, harsh, cold winters and short, dry, hot summers. Region with an annual rainfall of 400 mm, split into two zones: one on the hillside with more sunlight, resulting in earlier ripening and the other on flat terrain, with less sunlight and slower ripening.

HARVEST: The grapes harvested were healthy and of an exceptional quality.

AGEING: 24 months in American oak barrels and 12 months in bottle.