



# TINTO PESQUERA RESERVA 2018

WINERY: **Tinto Pesquera**  
 BRAND: **Tinto Pesquera Reserva**  
 ALCOHOLIC DEGREE: **14.5% vol**  
 GRAPE VARIETY: **100% Tempranillo**



## TASTING NOTES

**COLOUR:** Clean and brilliant with an attractive, deep ruby hue.

**NOSE:** Complex and very elegant with black fruit aroma, such as plums, together with notes of smoke, spices, roasted coffee beans, toffee, liquorice and brioche.

**PALATE:** Full, creamy and lingering on the palate. Very rounded, coated tannins with hints of well-integrated fruit coming through.

**SERVING TEMPERATURE:** 12°C to 14°C.

**BEST CONSUMED BY:** This wine will offer optimal enjoyment as from its time of purchase. It is recommended to decant the wine 30 minutes before serving.

**FOOD PAIRINGS:** Great with casseroles, red meats and 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 soils with high pebble content over a clay subsoil.

**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 officially as a very wet year.

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.

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

**VINIFICATION:** The vinification is traditional, with de-stemming, followed by fermentation using indigenous yeasts in stainless steel vats.

**AGEING:** The wine was aged at least 24 months in 225-litre American oak barrels, then in bottle before being released into the market.