



TINTO PESQUERA CRIANZA 2020

WINERY: Tinto Pesquera
BRAND: Tinto Pesquera Crianza
ALCOHOLIC DEGREE: 14,5% vol
GRAPE VARIETY: 100% Tempranillo



TASTING NOTES

COLOUR: Clean and brilliant with an attractive, elegant black cherry hue with a violet rim.

NOSE: Intense aromas of red berry fruit, such as raspberries and strawberries, with balsamic and roasted coffee bean notes and hints of liquorice coming through.

PALATE: Fresh and elegant on the entry to the palate followed by a silky, very rich mid-palate with perfectly integrated acidity and enveloping, lingering tannins.

Red fruits such as strawberry come to the fore, together with very well-integrated oak expressing hints of toast and roasted coffee beans, typical of a wine aged in American oak.

SERVING TEMPERATURE: 12°C - 14°C.

BEST CONSUMED BY: This wine will offer optimal enjoyment as from its time of purchase.

FOOD PAIRINGS: Great with rice dishes with small game. Also carpaccio, charcoal-grilled meat or lamb chops grilled over vine shoots.



VINEYARD AND WINEMAKING

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

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

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

CLIMATE: The 2020 growing season began with a mild rainy winter followed by a warm spring during which it rained continually until the beginning of summer.

These persistently wet conditions, which produced a large amount of water for the vines, brought about an early, sudden budding of the vines and enabled the vine cycle to develop smoothly and quickly. Fortunately, in the 2020 vintage, there were no spring frosts, which would have been very dangerous given the vine cycle's advance.

The summer weather followed the pattern of the previous vintages of the decade with very warm conditions but also with unusually rainy weather for this region, and this helped the vines to maintain a balanced growth.

The end of the growing season was not easy for growers. Heavy rain and plunging temperatures led to concerns about a possible tricky ripening process and the onset of botrytis. Instead, however, the rain helped swell the grapes to their normal size and enabled optimal yields to be reached; while the low temperatures brought about a slower and more gradual ripening of the grapes. The final result was a great vintage in terms of both quality and quantity, as well as a long, staggered harvest.

Despite the early budding, which had suggested an early harvest, the grapes were picked on close to normal harvesting dates.

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

AGEING: At least 12 months in American oak barrels, then in bottle before being released onto the market.