

TINTO PESQUERA CRIANZA 2016

WINERY: **Tinto Pesquera**
WINE: **Tinto Pesquera Crianza 2016**
ABV: **14% vol**
VARIETY: **100% Tempranillo**



TASTING

APPEARANCE: Clear and vibrant appearance. Cherry colour with purplish rim.

NOSE: Hints of ripe fruits of the forest, blackberries and plums. Exhibits spice notes with aromatic vanilla and liquorice touches that provide complexity with nuances that develop over time.

PALATE: Powerful with well-rounded tannins to create a velvety, clean wine with fresh varietal notes that reappear under the tongue after the first few seconds in the glass. Note intermingle with the smoky aroma of impeccable wood. Very pleasant on the palate with a fruity aftertaste, predominantly blackcurrants and liquorice, which give way to a spicy finish.

SERVING TEMPERATURE: From 14° C.

CONSUMPTION: Ready to be consumed now, the Tinto Pesquera Reserve 2014 will continue to evolve in the bottle until 2022. Decant 30 minutes prior to serving in order to aerate. The wine may contain sediment since it is made in the most natural way possible and is unfiltered, but this doesn't affect the quality of the wine.

FOOD PAIRING: Ideal for accompanying all kinds of meat, grilled meats, roast lamb, suckling pig, casseroles and mature cheeses.



VINEYARD AND WINEMAKING

SURFACE AREA: A total of 200 hectares.

DESCRIPTION: Located in the municipality of Pesquera de Duero, south-facing at an altitude of more than 800 metres.

SOIL: Sandy loam soil.

CLIMATE: The year 2016 was warmer than usual. The first frost did not arrive until November and December and were considerable in this second month, with winter temperatures higher than normal. The spring began with cooler temperatures than usual. Nevertheless, the budding cycle proceeded as normal. The average temperatures from June were quite high, whereas they returned to normal in August. The harvesting period took place in September, as in previous years.

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

AGEING: Aged for 18 months in American oak barrels and over 6 months in bottle.