

TINTO PESQUERA CRIANZA 2021



TECHNICAL DATA SHEET

WINERY Tinto Pesquera

ALCOHOL/VOLUME 14.5%

VARIETY 100% Tempranillo

TASTING

APPEARANCE

Clear and bright appearance. A lovely and elegant garnet colour.

NOSE

Intense aromas of ripe red fruit such as strawberry, with balsamic and spicy notes with hints of liquorice and vanilla.

MOUTH

Elegant and fresh on the palate with a silky mouthfeel, well-integrated acidity and lingering and persistent tannins. It has a hint of red fruit such as strawberry. Well-integrated wood notes with the vanilla, roasted and balsamic notes characteristic of ageing in American oak barrels.

SERVING TEMPERATURE

12-14 °C

DRINKING

Optimal from the moment of purchase.

PAIRING

Perfect with rice dishes with small game, carpaccio, chargrilled meat and chuletillas al sarmiento (chargrilled lamp chops).

VINEYARD AND CULTIVATION

SURFACE AREA

200 hectares in total.

DESCRIPTION

Within the municipal boundaries of Pesquera de Duero, facing south at an altitude of more than 800 metres.

LAND

Heterogeneous soils, mostly clayey-loam with some limestone.

WEATHER

Winter marked by Storm Filomena, a warm and extremely dry spring, followed by a hot summer with temperatures that fall within the average.

HARVESTING

The harvest was healthy and of an exceptional quality.

AGEING

At least 12 months in American oak barrels and rested in the bottle prior to release.