

EL PEDROSAL 2013/14 (red)



- **Grapes:** 100% Tinto Fino (Tempranillo)
- **Aging:** 12 months in barrels (French and American oak) and at least 6 months bottle aged.
- **Taste:** On the palate it is powerful, fruity, with noble tannins that give a great concentration and opulence. Vivid, with sensations of fruit, menthol, cocoa, toasted coffee and minerals. Clearly distinguishable aromas of fresh fruit underscored by notes of cedar and licorice, with a most elegant mineral touch. Powerful and enveloping in the mouth with a very long finish. Great intensity on the nose, ripe fruit, balsamic, spicy aromas with a wonderful mineral backbone.
- **Color:** An exuberant wine with a deep, ruby-red color.

CRITICS AND REVIEWS:

-**International Wine Report, Feb '16** gave **90 points** to **2013 El Pedrosal**.

"Brings aromas of black plum, spicebox and lovely terroir. There are flavors of red raspberry, cran-cherry, pomegranate and anise with a lovely saline edge."

-**Vinous Media (Explore All Things Wine), Dec '15** gave **91 points** to **2013 El Pedrosal**. "Assertive aromas of dark berries and peppery spices, with hints of vanilla and potpourri in the background. A suave, appealingly sweet midweight that features sappy, smoke-tinged blackberry and cherry compote flavors accented by white pepper and anise."

-**eRobertParker.com, Oct '15** gave **90 points** to **2012 El Pedrosal**. "...the 2012 El Pedrosal is balanced with plenty of spicy notes from the oak and very classical with elegant rusticity, character and poise. The palate is very balanced with some lactic and dill-like flavors, fine acidity and soft tannins."

VIÑA PEDROSA, "LA NAVILLA" RESERVA 2012 (red)



- **Grapes:** 100% Tinto Fino (Tempranillo) coming from the single vineyard, La Navilla, with chalky clay soil and an altitude of 2,700 feet above sea level, their highest vineyard. The average age of the vines is 30 years old. An exceptional terroir, where the authentic clone of Tinto Fino grafted from the old vineyards of the Pérez Pascuas brothers, reaches its maximum extent and singularity.
- **Aging:** 20 months in French oak barrels, minimum of 12 months in bottle.
- **Taste:** Good structure, dense, concentrated, with noble tannins of great quality, round and without any sharp points. Very complex aromas, fruit, smoke, spicy notes, a great balance between fruit and oak. Its toasted aromas and minerality give it a very original sensation, with a good intensity and elegance.
- **Color:** Cherry red, very vivid, intense and bright.

CRITICS AND REVIEWS:

Washington Wine Blog, Oct '16 gave **92 points** to **2012 Vina Pedrosa "La Navilla Reserva"**. "The wine starts with aromatics of sage, cigar box, anise, black cherry and cranberry. There are flavors reminiscent of sage, anise, cassis, with cran-cherry. This is lovely weight and viscosity to this Reserva."

-**Wine Spectator Magazine, Feb '16** gave **90 points** to **2011 Viña Pedrosa "La Navilla" Reserva**. "Black olive, iron and sanguine notes frame the plum fruit in this austere red. Chewy tannins and balsamic acidity impart a solid texture. Old-school, but has density and focus."

-**eRobertParker.com, Oct '15** gave **93 points** to **2011 Viña Pedrosa "La Navilla" Reserva**. "...is extremely balanced and restrained, showing elegance and contained ripeness...The nose is clean and focused with a strong balsamic component, plenty of spices and a toasted hint. The palate is medium-bodied, somehow austere, serious and balanced, though is terribly tasty with good acidity and fine tannins."