PEREZ PASCUAS

EL PEDROSAL 'CRIANZA' RIBERA DEL DUERO TINTO

RIBERA DEL DUERO · CASTILLA Y LEON · SPAIN · EUROPE

TECHNICAL DETAILS

The Estate

There are few wineries in Spain, or in the world, whose name conjures the heritage and prestige evoked by R. López de Heredia. Little about this winery has changed in the 142 years since its founding by, Don Rafael López de Heredia. The family adheres to a winemaking doctrine blueprinted in the 1880s – to make wine only from their own vineyards.

Wine Making

Grapes are hand harvested, de-stemmed and pressed. Long maceration about 24 days on skins. Temperature controlled fermentation done in stainless steel. Aging is for 6 months in French Oak barrels, 6 months in American Oak barrels of 2nd and 3rd use. After that will remain 12 months in bottle before release.

Food Suggestions

Pairs well with grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

TASTING NOTES

An exuberant wine with a deep, ruby-red color with aromas of fresh fruit, underscored by notes of cedar, licorice and elegant minerality. On the palate it's powerful, fruity, menthol, cocoa, toasted coffee, and minerals with noble tannins. Powerful and enveloping in the mouth, with a very long finish.

Tempranillo grape blend.

This wine contains allergens, sulfites.

SCAN >> More About This Wine





ATTRIBUTES

Available Size: 750mL (12 pc)

Family-OwnedSustainableABV%: 14Class: Red

REVIEWS

Wine Advocate | 91 Wine & Spirits Magazine | 93

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