

PEREZ PASCUAS

2020

EL PEDROSAL 'CRIANZA' RIBERA DEL DUERO TINTO

RIBERA DEL DUERO • CASTILLA Y LEON • SPAIN • EUROPE

TECHNICAL DETAILS

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.

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.

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

SCAN >>

More About
This Wine



VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 14

REVIEWS



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