

The image shows the top portion of a stone archway with a cross on top. To the right, the words "TINTO PESQUERA" are written in a stylized, white, serif font. Below that, a dark banner with the word "PESQUERA" in gold letters is visible, along with a letter "B" on the right side.

TINTO  
PESQUERA

## TINTO PESQUERA | 2012 RESERVA

D.O. Ribera del Duero

• **WINEMAKER'S NOTES** • The Fernández family has been passionate about winemaking for over four decades, during which they have created four iconic wineries that comprise patriarch Alejandro Fernández's wine legacy: *Tinto Pesquera*, *Condado de Haza*, *Dehesa La Granja* and *El Vínculo*. Tinto Pesquera, the Grupo Pesquera's flagship property, is known for producing some of the most sought-after Tempranillos in the world. Burgundy in color with a dark violet rim, Tinto Pesquera's Reserva contains notes of chocolate-covered cherries, red roses, toasted wood and anise. Rich and vibrant on the palate, with well-integrated tannins and a formidable finish, this wine has finesse and strength and is a wonderful example of the true elegance that can be obtained when Tempranillo is aged over time in bottle.  
*100% estate-owned Tempranillo*

• **VINTAGE** • 2012 began with a cold and dry winter that gave way to an unusually arid spring. Enough rain fell in April, though, that the vines were released from the hydric stress sustained from the year before. May and June contained ideal temperatures for proper development of the vines, the prelude to a wonderfully hot and dry summer. August was slightly cooler than July, promoting an extended period of grape maturation and producing the perfect raw material at the time of harvest. While early-fall rains threatened the end of harvest in Ribera del Duero, the Pesquera team had already harvested all of their grapes by the time the rain began in the second week of October.

• **VINEYARDS** • Tinto Pesquera's 200 hectares of vineyards lie near the Duero River at close to 2,400 feet in elevation. The vines grow in poor, well-drained soils, composed of sand and gravel over a limestone and clay subsoil, and are naturally irrigated with water from the nearby Duero River. Tinto Pesquera's vines are located within the province of Valladolid, in the heart of Ribera del Duero, which has hot summers, incredibly cold winters and extreme diurnal temperature differences that create an ideal combination for producing silky and sumptuous Tempranillo wines. The Tinto Pesquera Reserva is made from estate-grown, 40-year-old vines that produce a limited production of only two kilos per vine.

• **FERMENTATION AND AGING** • Close to 50% of fruit is dropped each year before harvest and all vineyard blocks are vinified separately in small stainless steel tanks in order to ensure optimum wine quality. Alcoholic fermentation takes place between 6-10 days at an average temperature of 20-25°C. Finished wine is aged for 18 months in fine grain, 225- and 300-liter neutral American oak barrels with a light-to-medium toast. Barrels are raked four times during the first twelve months and an additional 2-3 times during the second year of aging. With the Fernández family dedicated to natural winemaking, all wines produced by Alejandro Fernández are neither filtered nor fined before bottling. Upon completion of barrel aging, the Tinto Pesquera Reserva is then aged for a minimum of twelve months in bottle before it is released to the market. *Wine analysis: 4.6 g/l (0.46%) total acidity; 14.0% alcohol by volume*

• **HISTORY** • The 1970's brought the realization of a lifetime dream for a young and determined Alejandro Fernández. Propelled by his conviction that wines of superb quality could once again be made in the place of his birth, he went against the movement of the time, when cereal and beetroot dominated the Riberan hillsides, and planted Tempranillo vineyards in his hometown of Pesquera. In 1982, this iconic winemaking pioneer, who came to be recognized as the "Master of Tempranillo," was the keystone in forming the now-famous D.O. Ribera del Duero, a designation that Alejandro helped to create with only a few other winemaking pioneers.