

The image shows the top portion of a stone archway with a cross on top, set against a clear blue sky. To the right, a dark banner with the word 'PESQUERA' in gold letters is visible. The text 'TINTO PESQUERA' is overlaid in white, with 'TINTO' in a smaller font above 'PESQUERA'.

TINTO PESQUERA | 2014 CRIANZA

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 soft fuchsia rim, Tinto Pesquera's Crianza is elegant and soft, with aromas of red fruit, candied apples, vanilla and nutmeg. Silky on the mid-palate with well-rounded tannins and a velvety finish, Tinto Pesquera's Crianza easily demonstrates why the Tempranillos produced by Alejandro Fernández have been appreciated by the most demanding palates for over 40 years. *100% estate-owned Tempranillo*

• **VINTAGE** • 2014 was a warm and rainy year in the province of Valladolid, especially during the first 6 months of the year. January and February were much warmer than usual and marked with frequent rainfall. March and April received above-average precipitation levels, with May and June somewhat drier. A hot and dry summer prompted the start of a suitable veraison, allowing the winery to obtain grapes of excellent quality during harvest in September. As a vintage deemed to be excellent both in terms of quality and quantity, the 2014 Tinto Pesquera Crianza may be enjoyed now or cellared for several years.

• **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 Crianza is made from estate-grown, 40-year-old vines that produce a limited production of only two kilos per vine.

• **FERMENTATION AND AGING** • 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 and the 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 racked four times during the first twelve months of aging and an additional 2-3 times before bottling. 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 Crianza is then aged for a minimum of six months in bottle before it is released to the market.

Wine analysis: 4.6 g/l (0.46%) total acidity; 14.5% 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.