

# CLASSICAL WINES



## Tinto Pesquera 2007

*Bodegas Alejandro Fernández Tinto Pesquera*  
Pesquera de Duero — D.O. Ribera del Duero

### THE WINERY

Founded in 1972. A living icon of Spanish wine and widely regarded as the “Master of the Tempranillo,” Alejandro Fernández achieves naturally concentrated, elegant wines which are expressive in youth yet benefit greatly from age. Currently under vine in Pesquera are 500 acres, exclusively *Tempranillo*. Soil types include deep gravel—relatively rare in the area and essential to the singularly complex “Pesquera” bouquet.

### THE WINE

From an exceptionally cool year, superb vineyard selection of the Tempranillo bunches has resulted in one of the most pure and elegant expressions in years. Bright raspberry fruit is underscored by the typically gravelly Pesquera minerality. A long finish includes integrated tannins for near-term enjoyment, well-balanced for many years of bottle evolution.

### IN THE PRESS

**Tinto Pesquera 2007** "The 2007 Crianza (the bottle I saw was labeled Tinto) is crimson-colored with an enticing nose of leather, Asian spices, incense, violets, and blackberry. Smooth-textured, ripe, and concentrated on the palate, it has the structure and balance to evolve for several years and will offer prime drinking from 2013 to 2022. —**91 points**"  
—Jay Miller, *Wine Advocate*, April 2010

### DETAILS OF WINEMAKING & VITICULTURE

**Grapes:** 100% Tempranillo

**Vineyards:** 100% Estate Vineyards ~ Lucia, Viña Alta and Llano Santiago

**Winemaking:** 18 months in American oak barriques and 6 months in the bottle.

**Production:** 50,000 cases

**Winemaker:** Alejandro Fernández / Eva Marie Fernández

**Alcohol:** 14%

