CACHET WINE

# Tinto Pesquera Crianza , Bodegas Alejandro Fernández

**Code** PESQ075

A beautiful wine from this renowned producer based in the municipality of Pesquera de Duero.

**Tasting Notes:**

Deep crimson in colour with a violet rim. On the nose and palate, the wine boasts hints of black and red fruit, in particular blackberries and raspberries coupled with vanilla and licorice. Decant 30 minutes before serving as the wine could contain sediment due to the natural winemaking process.



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| Specification | |
|---|---|
| **Vinification** | 18 months in American oak barrels and 6 months in the bottle before being released. |
| **ABV** | 14.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2028 |
| **Country** | Spain |
| **Region** | Ribero del Duero |
| **Area** | Valledolid |
| **Sub Area** | Pesquera de Duero |
| **Type** | Red Wine |
| **Grapes** | Tempranillo |
| **Vintage** | 2018 |
| **Body** | Hearty, rustic and full flavoured |
| **Producer** | Grupo Pesquera |
| **Producer Overview** | Alejandro Fernández, following family tradition, learned from his father to make wine using grapes from small vineyards. He is the perfect example of the self-made man. A man who, in his youth, and while holding down various jobs, nurtured his dream of one day running a bodega. However, he had to wait until 1972 to have his own bona fide bodega; a modest 16th century stone-built bodega, from where almost all the winemaking process was carried out. The four bodegas that comprise Alejandro Fernández's wine legacy, and constitute Grupo Pesquera, share a passion for winemaking that has been perfected over time. |
| **Closure Type** | Cork |
| **Food Matches** | Perfect with game birds and Iberian ham. |