



Viña Sastre, Ribera del Duero

Viña Sastre

D.O. Ribera del Duero

Pesus 2005

In the heart of Ribera del Duero is the town of La Horra, home of Viña Sastre. This family-owned winery was founded by current owner/winemaker Jesus Sastre and his late brother Pedro. Jesus is very hands-on at the winery; by overseeing every step of the process from vine to bottle he ensures that the wine lives up to his exacting standards. He uses biodynamic and organic practices in the vineyards to ensure healthy fruit and he's always looking toward new technologies and methods to enhance the winemaking process. It is with this ideology that Jesus has created a wine that is often considered Spain's top wine: Pesus. Named for Jesus and his brother Pedro (**Pedro + Jesus**), this wine comes from a tiny parcel of the Pago de Santa Cruz's 82 year old Tempranillo vines that are then blended with a small percentage of Cabernet Sauvignon and Petit Verdot. Yields oscillated around 7 to 9 hectoliters per hectare. The wine is fermented in a special stainless steel tank that was specifically designed for it. After fermentation it is transferred into new French oak and then racked into new oak two more times to be aged for a total of 24 months in the oak. All of this effort yields a wine that radiates coffee and toffee liquor-like aromas that combine with rich, elegant fruit notes. The flavor is dense and seamless with incredibly persistent fruit flavors. In the end it lingers on the palate for several minutes.

Wine: Viña Sastre Pesus 2005
Grapes: 85% Tempranillo with Cabernet Sauvignon and Petit Verdot
Vine age: 15 to 82 years
Soil: Clay and chalk
Farming: Non-certified organic
Vinification: Aged in new French oak for 24 months.
Production: 1,200 bottles

