

CLASSICAL WINES



SILVER ANNIVERSARY

1985 **First Export Tinto Pesquera** 2010

2010 marks the 25th anniversary of the first international shipment of Tinto Pesquera—the original masterpiece of one of Spain’s most iconic wine producers, Alejandro Fernández

CLASSICAL WINES co-founder Stephen Metzler had discovered Alejandro and Pesquera during his groundbreaking search for nascent Spanish producers beginning in late 1970s. Tinto Pesquera 1982—also the *début* vintage of D.O. Ribera del Duero—was released in 1985, and an order was immediately placed. The first cases were shipped to Seattle and Portland, to an immediate and enthusiastic reception. Critics hailed the find, triggering a Spanish wave that has yet to crest.

THE GRUPO PESQUERA FAMILY OF ESTATES

Grupo Pesquera comprises four exemplary Spanish wine properties, all producing serious and age worthy red wines from 100% Tempranillo grapes. Low-yield, sustainable viticulture and natural non-interventionist winemaking characterize the approach.

The first Grupo Pesquera estate, **Bodegas Alejandro Fernández**, was founded in 1972 in Pesquera de Duero. ‘Tinto Pesquera’ was brought to the world’s attention by the American wine press in the mid-1980s, establishing **Tinto Pesquera** and Alejandro Fernández as Spain’s new vanguard.

In 1987, Alejandro spied a neglected south facing slope, also in Ribera del Duero, that became **Condado de Haza**, sister estate to the world-renowned Bodegas Fernández. Enthusiastically received from its *début* 1994 vintage, Condado de Haza has matured in its own right as one of the region’s top estates.

1998 saw the purchase and total renovation of the **Dehesa la Granja** estate in the province of Zamora. Prominently featured are 17th-century hand-carved cellars that served a once-prominent historic wine estate. **Dehesa la Granja Tinto** matures slowly in the cool cellars and offers exceptional value.

The final Grupo Pesquera project, **El Vínculo**, dates from 1999 and has revolutionized quality in the region of La Mancha. Utilizing grapes from old bush-pruned vines in the shadow of Don Quixote’s mythical windmills, the legendary Alejandro Fernández—**MAN FROM CASTILLA** and **MASTER OF THE TEMPRANILLO**—continues his quest to make the world’s finest Tempranillo wines.

