

CLASSICAL WINES



Pesquera Janus Gran Reserva 2003

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

The first Janus since 1995. From a superripe vintage, Alejandro Fernández achieved great concentration through harvest precision. An explosion of ripe fruit and spice/leather aromas, powerfully mouthfilling yet soft and fresh in the long and consistent finish. A classic Pesquera.

IN THE PRESS

Pesquera Janus Gran Reserva 2003 "The 2003 Pesquera Gran Reserva has a liqueur-like bouquet of blackberry and black cherry that jumps from the glass. On the palate it reveals a slightly roasted character (likely from the searing hot vintage) dense fruit, savory, incipiently complex flavors, and a lengthy finish. Drink it through 2023. —93 points" —Jay Miller, *Wine Advocate*, April 2010

DETAILS OF WINEMAKING & VITICULTURE

Grapes: Tinto Fino

Vineyards: Low yielding naturally farmed estate vineyards located in the western 'Valladolid' district of Ribera del Duero: *Llano Santiago*, at elevation of 3200 feet, is one of the region's highest parcels overlooking the Duero River valley from mesa top located directly between villages of Valbuena & Pesquera. *Viña Alta*, planted in 1972 on gravel bench near the outskirts of the village, Pesquera de Duero

Winemaking: Hand harvested in October. Fermentation commences from destemmed grapes via naturally present indigenous yeast in stainless steel tanks at average temperature of 76°. The must was pumped over twice daily during the slow fermentation process after which the wine settled in tank for 20 days. Barrel aging occurred in primarily American oak for 36 months during which time the wine was naturally clarified via racking every 2-3 months. The wine is offered for release direct from bodega after 3 years of bottle development in the winery's cellar.



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