

BODEGAS HNOS. PÉREZ PASCUAS **(D.O. Ribera del Duero, Spain)**

Bodegas Hnos. Pérez Pascuas is an example of a well-consolidated cellar, family owned for 3 generations, distinguishing itself by maintaining an irreproachable personality in its wines year after year.



THE WINERY

This wine cellar, a pioneer in Ribera del Duero, released their first vintage in 1980, when three brothers: Benjamín, Manuel, and Adolfo Pérez Pascuas, convinced of the excellent potential that lay in the vineyards owned by their father, decided to undertake an ambitious project: “to make one of the best wines in Spain...”

This is a family cellar that has focused on the quality from its inception, hard work at the vineyard, and intense dedication. Currently 500,000 bottles are produced yearly, and this limited production allows for strict controls over the winemaking process from start to finish.

All grapes come from their own 333 acres of vineyards: 90% Tinto Fino (Tempranillo) and 10% Cabernet Sauvignon. A great number of the vines are over twenty-five years old and grow on privileged soils.

The vineyards are located just outside of Roa, in Pedrosa de Duero in the D.O. Ribera del Duero. The terrain is smooth, and the soils are clay calcareous. The vineyards are located at an altitude of 2,624 feet above sea level.

This climate is Continental, with an Atlantic influence, and an average year-round temperature of 52°F, with an annual rainfall of about 19 inches.

PÉREZ PASCUAS GRAN SELECCIÓN GRAN RESERVA, 2012



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo). Single vineyard called Valtareña with 87-year-old vines.
- **Soil:** Sand, Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Alcohol fermentation is done in stainless steel. Racked and malo is in barriques.
- **Aging:** 26 months in 225L French and American oak 50% new. After that there remains a minimum of at least 4 years bottle aging before release.
- **Nose:** Complex aroma, blending primary notes of red currants, and licorice, with numerous spicy, and mineral hints.
- **Taste:** Lively, with marked nerve, and very fine tannins. Beautiful structure, powerful, and very well balanced. Noticeable persistence.
- **Color:** Intense red, with dark cherry hues, and a pomegranate rim, evident of a very slow, positive development. Beautiful, very intense.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is the result of choice grapes from vines averaging 87 years old. Mauro Pérez, a wise man with a deep love of his land, was born surrounded by the vines of Pedrosa de Duero. He tilled the vineyards and planted the vines that are the source of this unique wine. The old, crooked vines in the Valtarreña Estate are filled with many virtues acquired throughout their long life, producing grapes of exceptional quality. The family's wine offers supreme quality at its highest exponent.

CRITICS AND REVIEWS:

The Wine Advocate, December '19 – 96 points – “Really nuanced and complex, balanced and still young and even a little austere (these are never showy). The palate has terrific harmony and balance, with some restraint and with nicely integrated oak after an extended élevage of 26 months in barrique. It should age magnificently.”

Wine Spectator Magazine Online, May '19 - 92 points - “Firm and focused, this red shows depth and balance. Plum and currant flavors mingle with espresso, loamy earth and spicy notes. The tannins are well-integrated and orange peel acidity keeps this lively”

VIÑA PEDROSA GRAN RESERVA, 2011 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 90% Tinto Fino (Tempranillo), 10% Cabernet Sauvignon. Very limited production, old plots 60-65 years old.
- **Soil:** Sand, Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 1 year in 225L French Allier barriques, 1 year in American oak, 50% new oak. After that there remains a minimum 36 months in bottle before release, excellent longevity (12 - 15 years).
- **Nose:** Very complex to the nose. Elegant aging bouquet.
- **Taste:** Wide, ripe tannins, opulent, mouth-filling, good structure. Elegant tones of aging in wood are manifested with spicy hints present.
- **Color:** Clean, significantly deep, dark cherry red with hints of carmine and light tawny hues, having a lively, youthful glow.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is only made in the best vintages when the grapes are perfectly healthy and achieve good balance between ripeness and freshness. Grapes are handpicked from the estate vineyards specific plots and older vines.

CRITICS AND REVIEWS:

eRobertParker.com, The Wine Advocate, August '18 - 94 points - "...example of how great viticulture can achieve balanced grapes and therefore wines. Surprisingly enough. It has great intensity and length..."

Wine & Spirits "Focus: Ribera Del Duero", June '18 - 95 points - "It's an elegant Ribera del Duero, it's red cherry flavors melding with firm tannins, and an acidity that emphasizes the overall freshness, supporting the verticality in its structure. Deliciously herbal, with soft touches of cinnamon..."

VIÑA PEDROSA RESERVA, 2016 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 90% Tinto Fino (Tempranillo), 10% Cabernet Sauvignon, very limited production, vines are 30 - 50 years old.
- **Soil:** Sand, Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 1 year in 225L French Allier barriques, 1 year in American oak, 50% new oak. After that there remains a minimum 18 months in bottle before release.
- **Nose:** Spices, smoke, licorice, and light hints of truffles.
- **Taste:** Noble tannins with concentrated, very intense flavors, powerful, robust, and wide, very serious, with great character.
- **Color:** Intense ruby red with purple hues and blue reflections.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is made solely from the best vintages. Grapes are handpicked from the estate vineyards specific plots.

CRITICS AND REVIEWS:

The Wine Advocate, December '19 – 94 points – “The truly impressive 2016 Viña Pedrosa reserve is a textbook example of ripe Tempranillo from Ribera del Duero with the austerity of the Castilian weather and the poor limestone-rich soils that give it a chalky mouthfeel. It’s juicy and a little chewy but has plenty of fruit to counterbalance those tannins, and it has grip and should do well with the regional foods like roasted lamb or suckling pig. 2016 was a cooler year, and the wine shows very good balance and freshness.”

eRobertParker.com, The Wine Advocate, August '18 - 93 points - “...the toasted and smoky tones from the barrels are a little more marked, but the palate shows the balance, and restraint that made them famous. The tannins are fine-grained and there is great balance, with that elegant rusticity common throughout their portfolio...”

VIÑA PEDROSA RESERVA “LA NAVILLA”, 2014/16 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo).
- **Soil:** Limestone, Chalk and Clay.
- **Vineyard:** Single vineyard, La Navilla. Highest elevation, more Limestone soils that add minerality.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 20 months in 225L French oak Allier barrels, 1/3 new oak. After that remains a minimum of 12 months in bottle before released.
- **Nose:** Dark cherry, figs, stewed berries, vanilla, rich leather and cocoa.
- **Taste:** Good structure, earthy with concentrated black fruits and plum, noble tannins.
- **Color:** Bright red, viscous, and deep ruby center.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

La Navilla is Bodegas Hnos Pérez Pascuas highest vineyard, which sits 2,700 feet above sea level. The vines found on this vineyard average 30 years old. This is an exceptional terroir, where the authentic clone of Tinto Fino, grafted from the old vineyards of the Pérez Pascuas brothers, reaches its maximum extent and singularity.

CRITICS AND REVIEWS:

The Wine Advocate, December '19 – 93 points – “...produced with the grapes from the vines that surround the winery in the village of Pedrosa de Duero. It shows some spicy smoky aromas after 20 months in French oak barrels. It has some austerity and, when tasted next to the regular Viña Pedrosa Reserva from the same year, revealed a slightly more rustic personality and abundant tannins.”

Wine Spectator Magazine, May '19 - 91 points - “delivers plum, blackberry and currant flavors backed by cocoa, loamy earth and licorice notes. Plush but solidly built.”

VIÑA PEDROSA CRIANZA, 2014/15



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo) Old plots 20-35yr old.
- **Soil:** Sand, Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 18 months in oak (12 months in American oak, 6 months in French Allier barrels 1/3 new). After that remains a minimum 12 months in bottle before release.
- **Nose:** Dark red cherry, black fruits, tobacco, leather and spice.
- **Taste:** Abundant fruit, glycerin, tannins, and toasted oak, very wide, powerful, voluminous, has an elegant bitter touch on the finish, and very persistent both in taste and aroma.
- **Color:** Intense cherry red with a violet rim, deep.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

CRITICS AND REVIEWS:

The Wine Advocate, December '19 – 91 points – “Viña Pedrosa Crianza has notes of cocoa and vanilla, quite marked by the élevage in oak, with hints of cold bonfire and cigar ash. The palate reveals abundant tannins,... it seems like the wine might have been a little weak for the élevage and comes through as oakier than normal. It finishes dry and with some faint bitter notes.”

eRobertParker.com, The Wine Advocate, August '18 - 92+ points - “...shows the perfect vintage. A classical profile, with spice, and smoke from the barrel nicely integrated with the fruit, with no excess. Elegant, balanced, and powerful, but harmonious...”

EL PEDROSAL RESERVA, 2006



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 90% Tinto Fino (Tempranillo), 10% Cabernet Sauvignon. Specific plots 60+ year old vines.
- **Soil:** Sand and Clay.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** Aged for 2 years in French and American oak barrels. Then wine remains in bottle for 8 to 10 years before released.
- **Nose:** Red fruit aromas, balsamic notes, nuts, a slight toasted background, very clean, and intense.
- **Taste:** Balanced, elegant and complex, showing its optimum evolution in the bottle. It's now in a great moment for consumption but will develop positively for the next 8-10 years.
- **Color:** Cherry red with ruby hints.
- **Gastronomy:** Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

Wine Spectator, Jan 31- Feb 29, '20 - 91 points – “This red is maturing well. The tannins are softening, the balsamic acidity remains lively and the flavors are evolving dried fruit, spice, black olive, and underbrush, a bit angular but has plenty of life ahead. Tempranillo and Carbernet Sauvignon. Drink now through 2026.”

The Wine Advocate, December '19 – 95 points – “a wine that has rested in bottle since January 2012 and has had time to develop a complex bouquet and polish and resolve its tannins. The nose is reminiscent of truffles and autumn forest, not unlike some mature old Burgundy, with hints of iodine and soy sauce, savory and quite complex. This has aged really well (their wines usually do), and it's already for prime-time drinking, but there should be no rush.”

EL PEDROSAL CRIANZA, 2015/16 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero
- **Grapes:** 100% Tinto Fino (Tempranillo), younger vines under 20 years old.
- **Soil:** Sand and Clay.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 24 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 6 months in French oak barrels, 6 months in American oak barrels of 2nd and 3rd use. After that will remain 12 months in bottle before release.
- **Nose:** Aromas of fresh fruit, underscored by notes of cedar, and licorice, with elegant mineral
- **Taste:** On the palate it's powerful, fruity, menthol, cocoa, toasted coffee, and minerals with noble tannins. Powerful and enveloping in the mouth, with a very long finish.
- **Color:** An exuberant wine with a deep, ruby-red color.
- **Gastronomy:** Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

The Wine Advocate, December '19 – 90 points – “.... has a nose of smoky bacon and sweet spices, quite attractive and showy. The palate is a little more challenging, with concentration and plenty of tannin and a warm finish, reflecting a small crop in a warm and dry vintage marked by frost.”

eRobertparker.com, August '18 - 91 points - “...fresh and long-lived...This wine has the balance between ripeness and freshness, power and elegance, with a spicy touch from the oak that is not intrusive. Great freshness, one of the best vintages for this entry-level red from the Pérez Pascuas family.”