

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.

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...”