

## **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.

## 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 2<sup>nd</sup> and 3<sup>rd</sup> 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.”