

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”