

## **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 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..."