

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 “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.”