

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 RESERVA, 2006



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 90% Tinto Fino (Tempranillo), 10% Cabernet Sauvignon. Specific plots 60+ year old vines.
- **Soil:** Sand and Clay.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** Aged for 2 years in French and American oak barrels. Then wine remains in bottle for 8 to 10 years before released.
- **Nose:** Red fruit aromas, balsamic notes, nuts, a slight toasted background, very clean, and intense.
- **Taste:** Balanced, elegant and complex, showing its optimum evolution in the bottle. It's now in a great moment for consumption but will develop positively for the next 8-10 years.
- **Color:** Cherry red with ruby hints.
- **Gastronomy:** Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

Wine Spectator, Jan 31- Feb 29, '20 - 91 points – “This red is maturing well. The tannins are softening, the balsamic acidity remains lively and the flavors are evolving dried fruit, spice, black olive, and underbrush, a bit angular but has plenty of life ahead. Tempranillo and Carbernet Sauvignon. Drink now through 2026.”

The Wine Advocate, December '19 – 95 points – “a wine that has rested in bottle since January 2012 and has had time to develop a complex bouquet and polish and resolve its tannins. The nose is reminiscent of truffles and autumn forest, not unlike some mature old Burgundy, with hints of iodine and soy sauce, savory and quite complex. This has aged really well (their wines usually do), and it's already for prime-time drinking, but there should be no rush.”