

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 CRIANZA, 2014/15



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo) Old plots 20-35yr old.
- **Soil:** Sand, Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 18 months in oak (12 months in American oak, 6 months in French Allier barrels 1/3 new). After that remains a minimum 12 months in bottle before release.
- **Nose:** Dark red cherry, black fruits, tobacco, leather and spice.
- **Taste:** Abundant fruit, glycerin, tannins, and toasted oak, very wide, powerful, voluminous, has an elegant bitter touch on the finish, and very persistent both in taste and aroma.
- **Color:** Intense cherry red with a violet rim, deep.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

CRITICS AND REVIEWS:

The Wine Advocate, December '19 – 91 points – “Viña Pedrosa Crianza has notes of cocoa and vanilla, quite marked by the élevage in oak, with hints of cold bonfire and cigar ash. The palate reveals abundant tannins,... it seems like the wine might have been a little weak for the élevage and comes through as oakier than normal. It finishes dry and with some faint bitter notes.”

eRobertParker.com, The Wine Advocate, August '18 - 92+ points - “...shows the perfect vintage. A classical profile, with spice, and smoke from the barrel nicely integrated with the fruit, with no excess. Elegant, balanced, and powerful, but harmonious...”