

BODEGAS HNOS. PÉREZ PASCUAS

D.O. RIBERA DEL DUERO



TRADITION AND QUALITY IN RIBERA DEL DUERO

Bodegas Hnos. Pérez Pascuas, a well-established family-owned cellar in Ribera del Duero, has upheld a strong reputation for three generations, consistently producing wines of exceptional quality.

Founded in 1980 by Pérez Pascuas brothers, the cellar embarked on a mission to create some of Spain's finest wines, leveraging the excellent potential of their father's vineyards. With meticulous attention to detail, they oversee the production of the most classical wines of the region, ensuring rigorous control throughout the winemaking process.

The boasting vineyards with bush vines from thirty to ninety years old. Situated in Pedrosa de Duero near Roa (Burgos), the vineyards benefit from clay-calcareous soils and an altitude of more than 1200 feet above sea level. The Continental climate, tempered by Atlantic influences, maintains an average annual temperature of 52°F and receives approximately 19 inches of rainfall annually.

Winery is certified Organic and Vegan. Bodegas Hnos. Pérez Pascuas' commitment to quality is evident in their dedication to vineyard management and winemaking techniques, reflecting their enduring pursuit of excellence in every bottle.

Pérez Pascuas Gran Reserva, Gran Selección Gran Reserva 2018



HISTORY:

Founded in 1980, Bodegas Hnos. Pérez Pascuas crafts classic wines from 333 acres in Ribera del Duero, specializing in Tinto Fino (Tempranillo) from bush vines aged 30 to 90 years, emphasizing quality and tradition. The winery is certified Organic and Vegan.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Castilla y León, D.O. Ribera del Duero.

Alcohol: 14.5%.

Variety: 100% Tinto Fino (Tempranillo). Single vineyard called Valtarreña with over 80-year-old vines.

Aging: 26 months in 225L French and American oak. After that, there remain at least 7 years of bottle aging before release.

Tasting Notes:

Complex and very complete on the nose, revealing an elegant fruity bouquet of berries and ripe fruits with a high intensity of ageing sensations (spices, balsamic, chocolates). On the palate, it is broad, powerful, and with great volume, soft and round tannins that give a quick and highly aromatic aftertaste sensation.

Jeb Dunnuck, August '25, Gave 96 points, Pérez Pascuas Gran Reserva 2016 - "From the family's smallest, low-yielding oldest plot called Valtarreña, with over 90-year-old vines that were planted by the current generation's grandfather. The full-bodied 100% Tempranillo opens in sweet raspberry and vanilla aromas coated by firm, grippy tannins. It threads the needle between powerful and graceful. It has another 10-plus years to go, aged 26 months in mostly American oak, and spends at least eight years more in bottle before release."