

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.

Pérez Pascuas is located just outside the town of Roa in Pedrosa de Duero.

Ribera del Duero D.O. Map



EL PEDROSAL RESERVA, 2015



- **Region/ Sub-Region:** Spain, Castilla y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo). 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. Resting in bottle for 12 months.
- **Nose:** A powerful and complex nose reminiscent of ripe black fruit and stewed plum and blackcurrant, with mineral and spiced aromas and light notes of truffle.
- **Taste:** On the palate it is broad, sweet and elegant. Excellent structure, very fleshy and with a concentration of noble, enveloping tannins.
- **Color:** Intense ruby red with brick red hues.
- **Gastronomy:** Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Feb '23 gave 93 points, El Pedrosal Reserva 2015— “The 2015 Bodegas Hnos. Perez Pascuas ‘El Pedrosal’ is a downright brilliant effort from this warm vintage in Ribera. On the nose this takes on graphite and tilled stony and salty soils that combine with a great core of dark fruits. The palate shows fantastic tension and a light dusting of salinity that falls on the black cherry and black raspberry flavors alongside shades of kumquat zest. Really gratifying now, enjoy over the next ten plus years.”

Vinous Media, Feb '21 gave 92 points, El Pedrosal Reserva 2009— “Dark garnet. Cherry, cassis, pipe tobacco, oak spices and a vanilla nuance on the highly perfumed nose. Sappy, appealingly sweet and broad on the palate, offering supple dark berry, cherry-vanilla and succulent herb flavors that become livelier as the wine stretches out. Smooth, well-knit tannins make a late appearance on a long, penetrating finish that leaves a floral note behind.”