

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



VIÑA PEDROSA RESERVA, 2016 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo)
- **Soil:** Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 24 months in oak barrels.
- **Nose:** Complex, elegant showing great strength in the nose. Fruity aromas provide a background for a wide range of ageing sensations (spices, aromatic herbs, vanilla, and cinnamon).
- **Taste:** In the mouth it is powerful, robust, and wide, very serious, with great character, tasty, with good acidity and tannin, promising long life. Very persistent, with a long, nice, slightly bitter finish.
- **Color:** Intense ruby red with purple hues and blue reflections.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is made solely from the best vintages. Grapes are handpicked from the estate vineyards specific plots.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Sept '21 – 94 points - “Every bit outstanding, the 2016 Vina Pedrosa ‘Reserva’ Ribera del Duero is absolutely captivating to enjoy now at the five year mark. Once on the nose this takes on burnt cherry with pomegranate seed, toasty oak and shades of menthol. Full-bodied and dense, the earthy undertones really add to the enjoyment as firm tannins hold in place a delightful core of red and dark fruits with chocolate accents. Expressive, lively and light on its feet, the beautiful 2016 Vina Pedrosa ‘Reserva’ Ribera del Duero will cellar well over the next fifteen to twenty years.”

Wine Advocate, June '21, - 93 points - “The 2017 Viña Pedrosa Reserva feels quite harmonious and fresh for a challenging and warm vintage like 2017. It represents their classical house style with ripe Tempranillo fruit, integrated oak and a polished and sleek palate where all of the components feel very much in sync. It’s medium to full-bodied with very fine tannins.”