

BODEGAS HNOS. PÉREZ PASCUAS

D.O. RIBERA DEL DUERO



TRADITION AND QUALITY IN RIBERA DEL DUERO

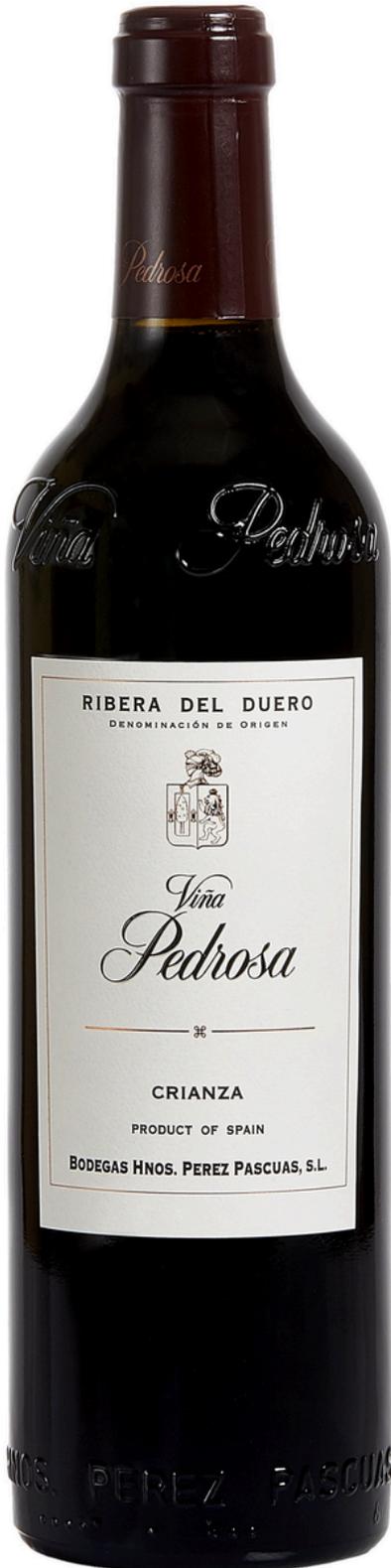
Bodegas Hnos. Pérez Pascuas, a well-established family-owned cellar in Ribera del Duero, has upheld a strong reputation for three generations, consistently producing wines of exceptional quality.

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.

Viña Pedrosa Crianza, 2023 (red)



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% Tempranillo, 35-year-old vines in clay and limestone soil. Hand harvesting, destemming, and pressing, with a 26-day skin maceration and temperature-controlled fermentation in stainless steel.

Aging: 18 months in American and French oak barrels, followed by a minimum of 18 months of rest in the bottle before release.

Tasting Notes: Intense cherry red color with purple rims. Suggestive and expressive aromas on the nose, highlighting berries and delicate aging notes of vanilla, balsamic, coffee, toffee, and Chinese ink. Broad on the palate with nerve and succulent tannins, leading to a very persistent and broad aftertaste.

Jeb Dunnuck, August '25, Gave 91 points, Viña Pedrosa Crianza 2022 - "Made from vineyards around 35 years old and 100% Tempranillo, this wine is aged for 18 months in French and American barrels followed by six months in bottle before release. Representing half of the winery's production, it showcases the house style with impressive volume, intensity, tart red fruit flavors, firm tannins, and herbal earthiness. It has a long finish and can be enjoyed for another 20 years."

Robert Parker, Gave 92 points, Pérez Pascuas Viña Pedrosa Crianza 2022 - "The most representative wine in terms of reflecting their style; it's ripe, balanced, and generously oaked after 18 months in barrel, and it comes in at 14.5% alcohol and a pH of 3.49. It has a mixture of berries, herbs, and spices, with a medium-to full-bodied palate with fine and elegant tannins. 262,000 bottles produced." – Luis Gutiérrez