

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 CRIANZA, 2019/20 (red)



- **Region/ Sub-Region:** Spain, Castilla y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo), younger vines under 20 years old, Goblet pruned.
- **Soil:** Clay.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 24 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** Minimum 12 months in American and French oak barrels. Resting in bottle a minimum of 12 months before released.
- **Nose:** Exuberant nose with a dominant presence of generous black fruit (blackberry and blueberry) over spice and mineral undertones.
- **Taste:** Oily and delicate with well-integrated ripe tannins. The aftertaste is intense and persistent and once again recalls fruity, vanilla and pastry aromas.
- **Color:** Intense cherry red with purple 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 92 points, El Pedrosal Crianza 2020- “The 100% Tempranillo ‘El Pedrosal Crianza’ by Vina Pedrosa offers wonderful damp earthy and truffle noise on the nose alongside shades of boysenberry jam. The palate is fresh and viscous with a soft texture and great sense of length. Very strong with its intensity and citrus notes, this is a fantastic wine that is already beautifully evolved and will provide drinking enjoyment over the next eight plus years. This is seriously good in its youth and will continue to evolve over the next ten to fifteen years.”

Wine Advocate, Jan '23 gave 91 points, El Pedrosal Crianza 2020- “The 2020 El Pedrosal, which is sold under the brand Cepa Gavilán, wants to be a balanced, fresh and Atlantic red produced with Tinto Fino. It matured in’ barrel for 12 months and has 14.5% alcohol and good acidity and freshness. The wine introduces the serious and classical wine style with ripeness, austerity and balance with typical rusticity and unusual elegance, a medium to full-bodied palate and fine tannins.”

Wine & Spirits Magazine, May '22 gave 93 points, El Pedrosal Crianza 2019 - “2019 Ribera del Duero El Pedrosal Crianza (Best Buy) Aside from feeling pure and tasting fresh and delicious, there’s dimension to this wine in its weave of spices and notes of fresh cherries and cherry leaves. The acidity and tannins pull back on all the fruit, creating a rich undertow. This is young-vine tempranillo showing off its provenance without ambitions.”