

BODEGAS HNOS. PÉREZ PASCUAS

D.O. RIBERA DEL DUERO



TRADITION AND QUALITY IN RIBERA DEL DUERO

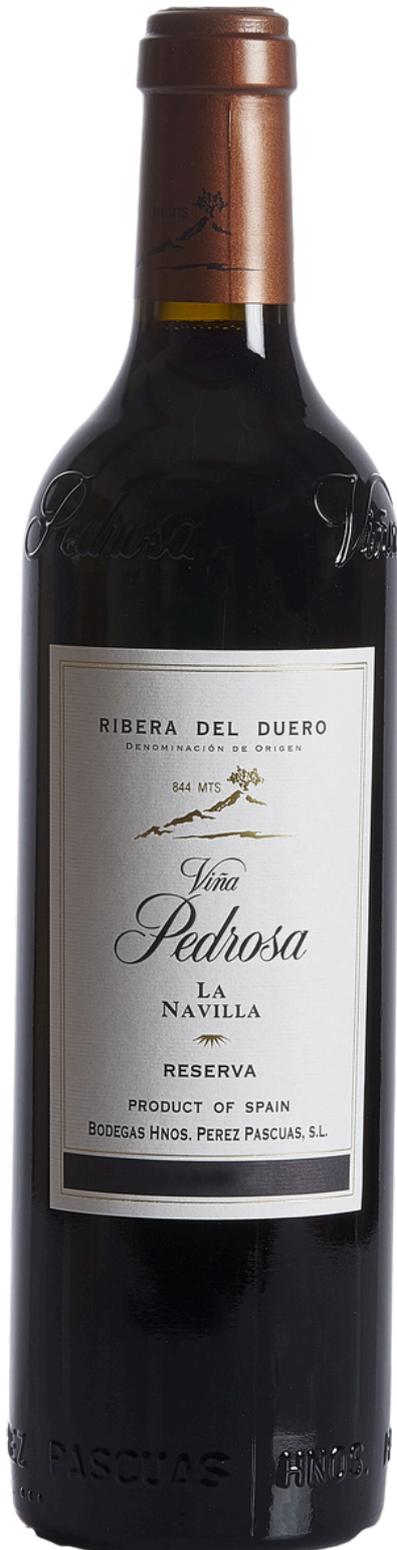
Bodegas Hnos. Pérez Pascuas, a well-established family-owned cellar in Ribera del Duero, has upheld a strong reputation for three generations, consistently producing wines of exceptional quality.

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 Reserva “La Navilla” 2021 (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, an average age of 40 years old from their highest vineyard situated at 2,700 ft above sea level, goblet pruned, grown in sand and clay soils.

Aging: Vinification includes hand harvesting, destemming, and pressing, with a 26-day maceration on skins and temperature-controlled fermentation in stainless steel. 20 months in French oak barrels from the Allier forests, followed by a minimum of 3 years of resting in the bottle before release.

Tasting Notes:

Garnet cherry color. Distinct mineral aroma with roasted and spicy nuances from barrel aging. Broad, corpulent, and structured on the palate with very good acidity and aromatic persistence.

Jeb Dunnuck, August '25, Gave 92 points, Viña Pedrosa La Navilla Reserva 2020 - "Named for the high-elevation estate plot from which it is sourced, has bush vines that are up to 50 years old growing in sandy and clay soils. One of the first single-vineyard wines made 20 years ago, fresh acidity, delicate tannins, reinforced by 20 months of aging in entirely French oak. While already drinking well, it should go another 20 years more in bottle."

Robert Parker, Gave 95 points, Viña Pedrosa Reserva "La Navilla" 2020 - "The higher ripeness and the warmer season are immediately evident on the nose, which reveals notes of candied dark berries and some spicy creaminess from the 20 months it spent in French barriques, along with some ashy notes of incense."