

BODEGAS HNOS. PÉREZ PASCUAS

D.O. RIBERA DEL DUERO



TRADITION AND QUALITY IN RIBERA DEL DUERO

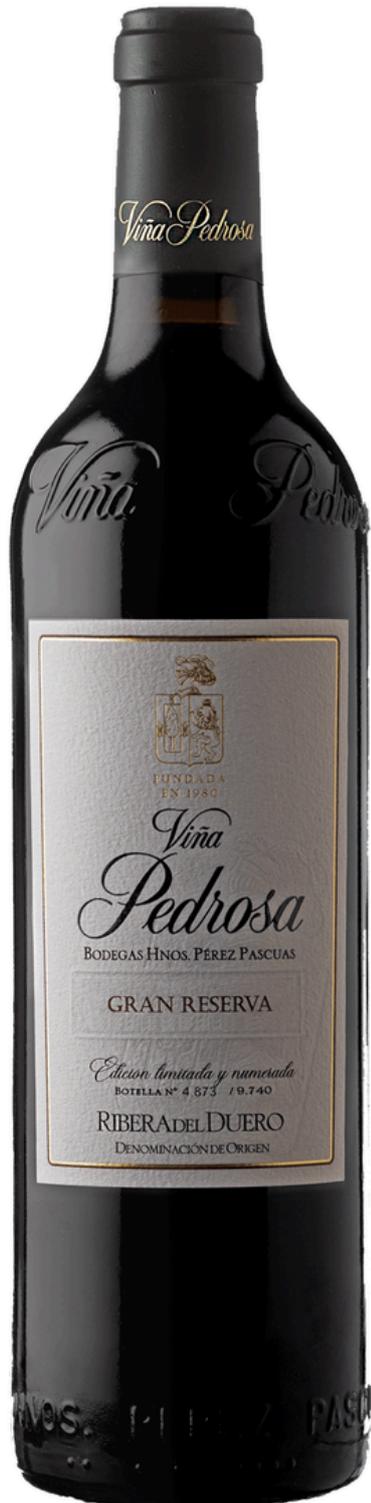
Bodegas Hnos. Pérez Pascuas, a well-established family-owned cellar in Ribera del Duero, has upheld a strong reputation for three generations, consistently producing wines of exceptional quality.

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 Gran Reserva 2018/2017



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, specific plots with 60+ years old, clay and limestone soil.

Aging: Vinification includes hand harvesting, destemming, and pressing, with a 28-day maceration on skins and temperature-controlled fermentation in stainless steel. Aged 1 year in French barrels, followed by 1 year in American Oak (50% new oak). Further aged for a minimum of 60 months (5 years) in the bottle before release (12 - 15 years of excellent longevity).

Tasting Notes:

Elegant tones of aging in wood are manifested with spicy hints present. Very complex to the nose. Elegant aging bouquet. Its extreme complexity and solid, powerful structure provide the elegance and potential to continue growing in the bottle.

Jeb Dunnuck, August '25, Gave 96 points, Pérez Pascuas Gran Reserva 2018 - "From yet even older plots than the other Reservas, is aged one year in French oak, followed by one year in American oak, followed by five years in bottle before release. Layers of earthy herbal anise violet and raspberry are complemented by toasted oak and a lasting hint of vanilla coconut. Drinking well already, it's one to cellar for another 20-30 years."

Robert Parker, Gave 95 points, Pérez Pascuas Viña Pedrosa Gran Reserva 2018 - "There is a herbal quality on the nose that denotes freshness and a cooler year. It's a vintage with more restraint, contained ripeness and a more streamlined and elegant palate. The wine is harmonious, with the character and rusticity of the place but with harmony and balance, which provide the elegance. 9,740 bottles produced."