

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, 2018 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero
- **Grapes:** 100% Tinto Fino (Tempranillo), younger vines under 20 years old.
- **Soil:** Sand and 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:** 6 months in French oak barrels, 6 months in American oak barrels of 2nd and 3rd use. After that will remain 12 months in bottle before release.
- **Nose:** Aromas of fresh fruit, underscored by notes of cedar, and licorice, with elegant mineral
- **Taste:** On the palate it's powerful, fruity, menthol, cocoa, toasted coffee, and minerals with noble tannins. Powerful and enveloping in the mouth, with a very long finish.
- **Color:** An exuberant wine with a deep, ruby-red color.
- **Gastronomy:** Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Oct '21 - 91 points – “Showing off its deep core, the ‘El Pedrosal’ reveals tilled soil flavors with ripe blackberry and huckleberry and firm tannins holding everything in place on the palate. Fresh with bright acidity, enjoy this excellent value over the next five to seven years.”

Wine Advocate, June '21 – 91 points – “The Crianza 2018 El Pedrosal, also sold as Cepa Gavilán, is the youngest and more modern offering from the winery. In 2018, it shows very integrated oak and a juicy personality, ripe and balanced, with a soft texture and mellow flavors, very recognizable as Ribera del Duero with a chalky finish.”

Vinous Media, Feb '21 – 92 points – “Opaque, bright-rimmed ruby. Black currant, cherry and candied rose scents are complemented by hints of licorice and musky underbrush. Shows very good energy and tight focus on the palate, offering juicy red berry and floral pastille flavors, which take on a smoky accent with air. Closes taut, spicy and long, with slowly building tannins and a repeating touch of smokiness.”