

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



VIÑA PEDROSA RESERVA “LA NAVILLA”, 2016 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo).
- **Soil:** Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 20 months in 225L French oak Allier barrels, 1/3 new oak. After that remains a minimum of 16 months in bottle before released.
- **Nose:** Dark cherry, figs, stewed berries, vanilla, rich leather and cocoa.
- **Taste:** Good structure, earthy with concentrated black fruits and plum, noble tannins.
- **Color:** Bright red, viscous, and deep ruby center.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

La Navilla is Bodegas Hnos Pérez Pascuas highest vineyard, which sits 2,700 feet above sea level. The vines found on this vineyard average 30 years old. This is an exceptional terroir, where the authentic clone of Tinto Fino, grafted from the old vineyards of the Pérez Pascuas brothers, reaches its maximum extent and singularity.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Oct '21 – 91 points – “Rich and intense, the 2016 ‘La Navilla Reserva’ Ribera del Duero exudes class with its silky smooth profile on the mid-palate. Medium to full-bodied, with gobs of blackberry and black licorice flavors alongside stony undertones, this is gorgeous now and should cellar well over the next ten years.”

Wine Advocate, June '21 – 91 points – “There is more noticeable oak in the 2017 Viña Pedrosa La Navilla Reserva, and the palate is quite tannic and a little dried out. It comes from the vines that surround the winery and matured exclusively in French oak barriques for 20 months.”

Vinous Media, Feb '21 – 93 points – “Opaque ruby. Ripe red berries, cherry, allspice and vanilla on the deeply perfumed nose; a smoky mineral nuance adds vibrancy and energetic lift. Palate-coating raspberry liqueur, bitter cherry and spicecake flavors develop a floral pastille nuance on the back half. Youthfully chewy and precise, finishing with powerful floral-driven thrust, a repeating vanilla note and mounting tannins. Aged for 20 months in new and used French oak barrels.”