

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 El Otero, 2023 (red)



HISTORY:

Founded in 1980, Bodegas Hnos. Pérez Pascuals 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: 94% Tinta del País (Tempranillo), 3% Albillo, 3% Garnacha,

Aging: El Otero originates from a vineyard situated at 2,800 feet, with traditional bush vines, averaging over 22 years old and derived from their eldest vines. Vinification includes hand harvesting, destemming, and pressing, with a 24-day maceration on skins and temperature-controlled fermentation in stainless steel. Minimum 12 months in American and French oak barrels, followed by a minimum of 2 years of resting in the bottle before release.

Tasting Notes: Presents a deep cherry-red color with violet hues. On the nose, roasted notes of coffee and cocoa are integrated with black and red fruit, along with subtle spicy nuances of pepper, clove, and licorice. On the palate, the blend of grape varieties lends complexity and elegance, with silky tannins and a harmonious balance between the freshness of the fruit and the toasty character from aging. The finish is long and elegant.

Tim Atkin, May '26, Gave 91 points, Viña Pedrosa El Otero 2023 - "El Otero is a new wine from the vineyard of the same name, located on a north-facing site at 890 metres in Pedrosa de Duero. Partnering Tempranillo with 4% Garnacha, Jaén and Albillo Mayor, it's dominated by the top-quality, low-pH CLI79 clone that gives the wine plenty of zip and freshness. Tangy and acid-driven, with plum and red cherry flavours and slightly assertive American and 45% French oak. 2026-30."