

## **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”, 2018 (red)



- **Region/ Sub-Region:** Spain, Castilla y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo), vineyards up to 40 years old, Goblet pruned.
- **Soil:** Sand and Clay.
- **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 French oak barrels from the Allier forests. After that remains a minimum of 16 months in bottle before released.
- **Nose:** With a distinct mineral aroma, it blends with the roasted and spicy nuances of the barrel aging.
- **Taste:** Broad, corpulent, structured, it has a very good acidity and aromatic persistence.
- **Color:** Garnet cherry. The identity of the terroir and varietal character merge in this wine with its own personality.
- **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:

**Wine Advocate, Jan '23 gave 92 points, Viña Pedrosa “La Navilla” 2019** – “The youngest of the two vintages I tasted of the single-vineyard La Navilla, the 2019 Viña Pedrosa La Navilla Reserva was produced with the grapes from the vines that surrounded the winery in the village of Pedrosa de Duero. This has a slightly more modern and more generously oaked profile with spicy and smoky aromas after 20 months in French oak barrels. Despite having similar parameters, this comes from a warm and dry year and shows little riper and headier and has a slightly more rustic personality and abundant tannins.”

**Dr. Owen Bargreen, Sept '22 gave 91 points, Viña Pedrosa “La Navilla” 2018** – “The 2018 ‘La Navilla Reserva’ offers dried cherry and black raspberry notes on the palate, with refined tannins and excellent length. Finishing with stony minerals and ripe dark fruits, this is beautiful wine to consume now and over the next eight years.”