

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



PÉREZ PASCUAS GRAN SELECCIÓN GRAN RESERVA, 2015



- **Region/ Sub-Region:** Spain, Castilla y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo). Single vineyard called Valtarreña with over 80-year-old vines.
- **Soil:** Clay and Limestone.
- This vintage is reminiscent of the exceptional 2005 vintage.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Alcohol fermentation is done in stainless steel. Racked and malo is in barriques.
- **Aging:** 26 months in 225L French and American oak. After that there remains a minimum of at least 5 years bottle aging before release.
- **Nose:** An elegant fruity bouquet of berries and ripe fruits.
- **Taste:** An elegant fruity bouquet of berries and ripe fruits with a high intensity of aging sensations.
- **Color:** Intense red, with some brick red hues.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is the result of choice grapes from vines averaging 87 years old. Mauro Pérez, a wise man with a deep love of his land, was born surrounded by the vines of Pedrosa de Duero. He tilled the vineyards and planted the vines that are the source of this unique wine. The old, crooked vines in the Valtarreña Estate are filled with many virtues acquired throughout their long life, producing grapes of exceptional quality. The family's wine offers supreme quality at its highest exponent.

CRITICS AND REVIEWS:

Wine & Spirits Magazine, July '22 gave 93 points, Pérez Pascuas Gran Selección Gran Reserva 2015 – “This is the Pérez Pascuas family’s top selection from its vineyard, from bush vines that have been growing in clay-limestone soils for 80 years or more. Aged for 26 months in American and French oak barrels, then the subsequent years in bottle, it takes hours and days to fully emerge. When first opened, it’s a dense black wine, what Whitney Asher of *Brava* in Lenox, Mass., described as “ripe with alcohol, but it hangs together, for a steak and six dudes.” As the power of the gravelly tannins begins to relent, the purity of the fruit comes forward, turning the bitterness of those tannins toward savory complexity and perfume. Built for the cellar.”

Wine Advocate, June '21 gave 96 points, Pérez Pascuas Gran Selección Gran Reserva 2015 - “I love the super elegant 2015 Pérez Pascuas Gran Selección Gran Reserva, which follows the steps of their best vintages, only produced in exceptional years. It’s produced with Tempranillo grapes from 85-year-old vines on limestone and clay soils, that delivered low yields of 17 hectoliters per hectare. It fermented with a selection of their own yeasts and matured in barrel for 26 months. The oak feels very integrated, and the time in bottle (it was bottled in March 2018) has polished the tannins. It feels very complex and balanced and seems to be evolving at a slow pace.”