

BODEGAS HNOS. PÉREZ PASCUAS

D.O. RIBERA DEL DUERO



TRADITION AND QUALITY IN RIBERA DEL DUERO

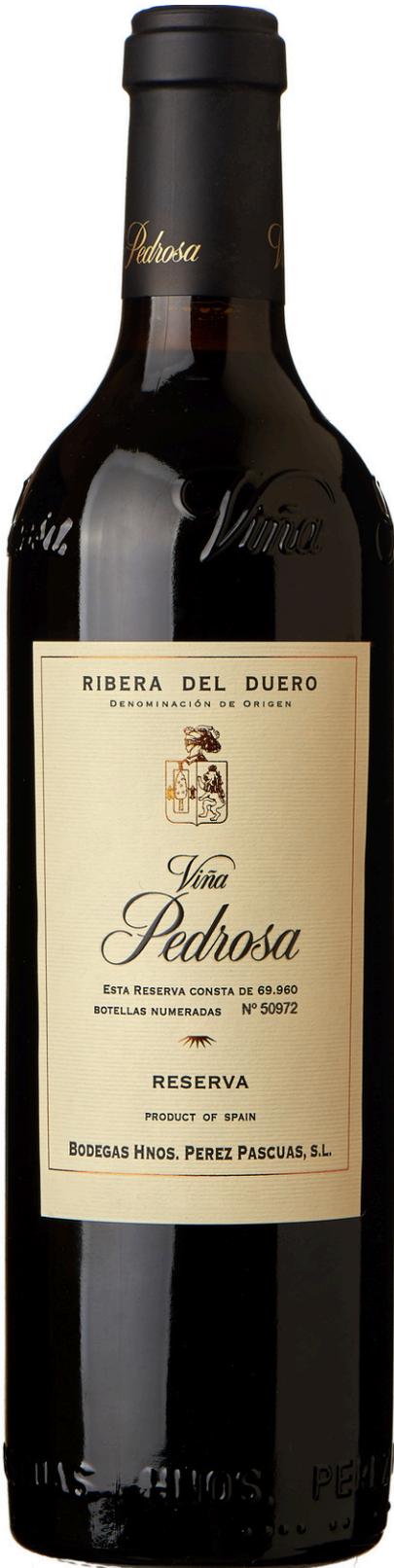
Bodegas Hnos. Pérez Pascuas, a well-established family-owned cellar in Ribera del Duero, has upheld a strong reputation for three generations, consistently producing wines of exceptional quality.

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 Reserva 2020



HISTORY:

Founded in 1980, Bodegas Hnos. Pérez Pascuas 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: 100% Tempranillo, specific plots with 50-year-old vines. Clay and limestone soil.

Aging: Vinification includes hand harvesting, destemming, and pressing, with a 26-day maceration on skins and temperature-controlled fermentation in stainless steel. Aged for 2 years in French and American oak barrels, followed by 3 years of resting in the bottle before release.

Tasting Notes:

Intense ruby red with brick red hues. Powerful nose of ripe black fruit, stewed plum, blackcurrant, minerals, spices, and hints of truffle. Broad, sweet and elegant on the palate with excellent structure and fleshy texture. Enveloping tannins.

Jeb Dunnuck, August '25, Gave 92 points, Viña

Pedrosa Reserva 2020 - "Grown in more clay and limestone soils, it offers a tannic structure, aged 24 months in French and American oak. It's a classically full-bodied, generous wine with quality tannins and balanced acidity. The mouthfeel is lush and layered, dotted in terroir-driven minerality, dried herb, balsamic, and dark berry, colored darkly too."

Robert Parker, Gave 93 points, Pérez Pascuas

Viña Pedrosa Reserva 2020 - "There are some notes of candied fruit, reflecting a warmer year despite the very similar parameters, the 14.6% alcohol and pH of 3.5. It is faintly riper, with notes of cigar ash and incense, sweet spices and cedar wood. The palate is round and voluptuous, with fine-grained tannins. This matured in French and American oak barrels for 24 months. 67,620 bottles produced."