

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.

El Pedrosal Crianza, 2023 (red)



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, younger vines under 30 years old, clay soil.

Agging: 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:

Intense cherry red color with purple hues. Exuberant nose dominated by generous black fruit such as blackberry and blueberry, complemented by spice and mineral undertones. On the palate, it is oily and delicate with well-integrated ripe tannins. The aftertaste is intense, persistent, and recalls fruity, vanilla, and pastry aromas.

Vinous, gave 91 points, El Pedrosal Crianza 2022 -

“The 2022 Crianza El Pedrosal is 100% Tempranillo from Ribera del Duero and was aged for up to 1 year in oak barrels. It shows a purple hue and aromas of fine fruit, with violet and ripe plum over a backdrop of oak. Tannins lead the palate, bringing a pronounced chalky texture that is slightly drying on the gums. A flavorful, primary, and rather brutalist style.” – Joaquín Hildago

Robert Parker gave 91 points, El Pedrosal Crianza

2022 - “The 2022 El Pedrosal Crianza is a classical Crianza made from 100% Tempranillo. It has good ripeness, 14.5% alcohol, and, like their other wines, good freshness and acidity. They age it in used French and American oak barrels for 12 months, balancing fruit and oak. It ferments by vineyard with indigenous yeasts in stainless steel. This is their youngest wine, with a soft texture and tender tannins.” – Luis Gutiérrez