

# 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.

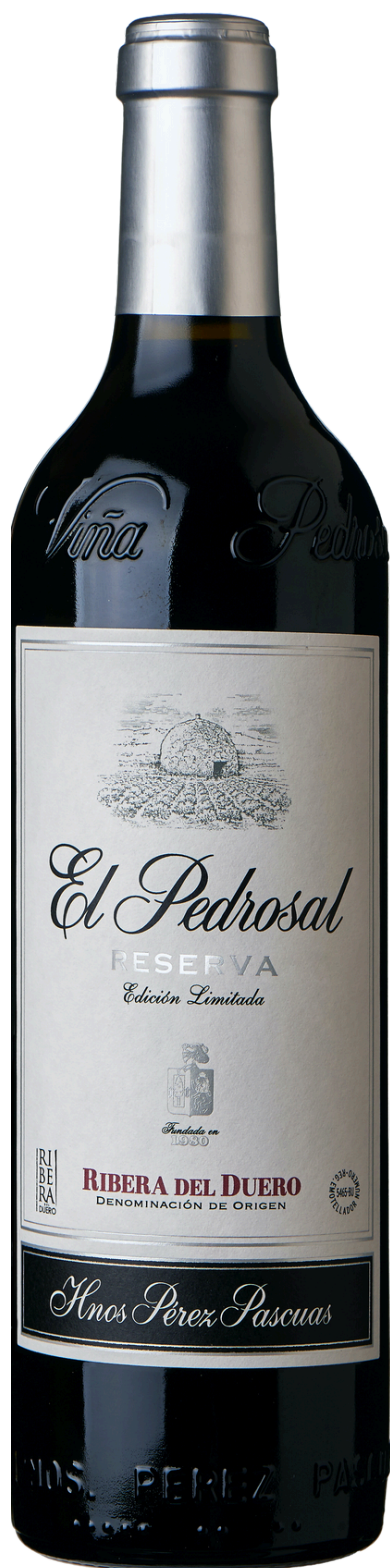
Founded in 1980 by Pérez Pascuas brothers, the cellar embarked on a mission to create some of Spain's finest wines, leveraging the excellent potential of their father's vineyards. With meticulous attention to detail, they oversee the production of 600,000 bottles annually, ensuring rigorous control throughout the winemaking process. Winery is certified Organic and Vegan.

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.

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 Reserva, 2018 (red)



### HISTORY:

Founded in 1980, Bodegas Hnos. Pérez Pascuas crafts 600,000 bottles annually from 333 acres in Ribera del Duero, specializing in Tinto Fino with bush vines from 30 to 90 years old, emphasizing quality and tradition. Winery is certified Organic and Vegan.

### TECHNICAL TASTE:

**Region / Sub-Region:** Spain, Castilla y Leon, D.O. Ribera del Duero.

**Alcohol:** 14.5%.

**Variety:** 100% Tempranillo, specific plots with 50-year-old vines. Clay and limestone soil. Vinification includes hand harvesting, destemming, and pressing, with a 26-day maceration on skins and temperature-controlled fermentation in stainless steel.

**Aging:** Aged for 2 years in French and American oak barrels, followed by a minimum of 4 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.

**Vinous,** gave 90 points, El Pedrosal Reserva 2018 - The 2018 El Pedrosal Reserva is a Tempranillo from Pedrosa de Duero, aged 24 months in oak barrels. Garnet-red with a purple sheen. The aromas deliver blackberry and dried plum over an oxidative oaky layer. Intense with firm tannins, the structured palate creates a robust, grippy texture. -Joaquin Hildago 2023

**Robert Parker,** gave 94 points, El Pedrosal Reserva 2018 - "The 2018 El Pedrosal Reserva shows the ripe character of the vineyard, with 14.8% alcohol and the freshness from the cooler year. This matured in French and American oak barrels for two years. It's more developed, with notes of brick dust and forest floor, and it has a sleek and polished palate and resolved tannins. 3,960 bottles produced. It's been resting in bottle since March 2021." – Luis Gutiérrez