

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 GRAN RESERVA, 2014/15 (red)



- **Region/ Sub-Region:** Spain, Castillo y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo).
- **Soil:** Clay and Limestone.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 28 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** 1 year in 225L French Allier barriques, 1 year in American Oak, 50% new oak. After that there remains a minimum 36 months in bottle before release, excellent longevity (12 - 15 years).
- **Nose:** Very complex to the nose. Elegant aging bouquet.
- **Taste:** Wide, ripe tannins, opulent, mouth-filling, good structure. Elegant tones of aging in wood are manifested with spicy hints present.
- **Color:** Clean, significantly deep, dark cherry red with hints of carmine and light tawny hues, having a lively, youthful glow.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is only made in the best vintages when the grapes are perfectly healthy and achieve good balance between ripeness and freshness. Grapes are handpicked from the estate vineyards specific plots and older vines.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Sept '21 – 96 points - “Rich, decadent and full of life, the 2015 Vina Pedrosa ‘Gran Reserva’ Ribera del Duero is a sensational, full-throttle joyride throughout the drinking experience. The length, density and brightness of the wine is particularly appealing, as intense roasted figs, chocolate cake, orange rind, dark currants, and loamy tilled soils all come together marvelously on the palate. This finesse and exceedingly long finish both add to the enjoyment. Intense to enjoy in its hedonistic youth this complex and delicious ‘Gran Reserva’ will surely live past the twenty year mark — but is every bit delicious in its sinfully good youth..”

Wine Advocate, June '21, - 94 points - “The 2015 Viña Pedrosa Gran Reserva seems to be one of the most consistent wines here, aided by the fruit of their old vines and a long élevage in barrel. It’s serious, structured, spicy and polished, with chalky texture of the limestone-rich soils quite noticeable in the finish. It’s elegant and powerful.”