

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 RESERVA, 2018 (red)



- **Region/ Sub-Region:** Spain, Castilla y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo), vineyards aged up to 50 years, Goblet pruned.
- **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:** 24 months in American and French oak barrels. Resting at least 1 year bottle aging.
- **Nose:** A powerful and complex nose reminiscent of ripe black fruit and stewed plum and blackcurrant, with mineral and spiced aromas and light notes of truffle.
- **Taste:** On the palate it is broad, sweet and elegant. Excellent structure, very fleshy and with a concentration of noble, enveloping tannins.
- **Color:** Intense ruby red with brick red hues.
- **Gastronomy:** Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

This wine is made solely from the best vintages. Grapes are handpicked from the estate vineyards specific plots.

CRITICS AND REVIEWS:

Wine Advocate, Jan '23 gave 93+ points, Viña Pedrosa Reserva 2019 - "Tasted next to a magnum of the 2018, the 2019 Viña Pedrosa Reserva revealed a more classical and balanced profile with better balance and freshness despite having been cropped from a warm and dry vintage. The wine matured in barrique for two years but doesn't show excessively oaky or ripe, coming through as classically proportioned and powerful, with the elegant rusticity of the zone. It should develop nicely in bottle."

Dr. Owen Bargreen, Sept '22 gave 93 points, Viña Pedrosa Reserva 2018 - "A brilliant Reserva bottling, the 2018 Vina Pedrosa 'Reserva' Ribera del Duero shows off black tea and exotic spices on the nose, with red currant and worn leather accents. The palate is fresh and refined with silky tannins that frame a core of rich dark fruits, graphite and chocolate."