

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



EL PEDROSAL RESERVA, SOLD OUT, NEXT AVAILABLE 2024



- **Region/ Sub-Region:** Spain, Castilla y Leon, Ribera del Duero.
- **Grapes:** 100% Tinto Fino (Tempranillo). Specific plots 60+ year old vines.
- **Soil:** Sand and Clay.
- **Vinification:** Grapes are hand harvested, de-stemmed and pressed. Long maceration about 26 days on skins. Temperature controlled fermentation done in stainless steel.
- **Aging:** Aged for 2 years in French and American oak barrels. Then wine remains in bottle for 8 to 10 years before released.
- **Nose:** Red fruit aromas, balsamic notes, nuts, a slight toasted background, very clean, and intense.
- **Taste:** Balanced, elegant and complex, showing its optimum evolution in the bottle. It's now in a great moment for consumption but will develop positively for the next 8-10 years.
- **Color:** Cherry red with ruby hints.
- **Gastronomy:** Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

CRITICS AND REVIEWS:

Vinous Media, Feb '21 gave 92 points, El Pedrosal Reserva 2009— “Dark garnet. Cherry, cassis, pipe tobacco, oak spices and a vanilla nuance on the highly perfumed nose. Sappy, appealingly sweet and broad on the palate, offering supple dark berry, cherry-vanilla and succulent herb flavors that become livelier as the wine stretches out. Smooth, well-knit tannins make a late appearance on a long, penetrating finish that leaves a floral note behind.”

A View from the Cellar, March '20 gave 92 points, El Pedrosal Reserva 2006—“The 2006 El Pedrosal Reserva from Bodegas Hermanos Pérez Pascuas is the first vintage I have ever seen of this wine as a Reserva. The blend here is ninety percent tempranillo and ten percent cabernet sauvignon and the wine comes in listed at 13.5 percent alcohol. It offers up a lovely, mature and nicely black fruity bouquet of black cherries, cassis, cigar ash, beautiful spice tones, a fine base of soil, a fine framing of new oak and a smoky topnote. On the palate the wine is deep, full-bodied and beautifully resolved at age fourteen, with a good core, fine complexity and focus, melted tannins and a long, well-balanced finish. This is drinking at a lovely point in its evolution, but still has plenty of life in it.”