

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.

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 2,624 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 Crianza 2020



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.

TECHNICAL TASTE:

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

Alcohol: 14.5%.

Variety: 100% Tempranillo, younger vines under 30 years old, clay soil. Vinification includes hand harvesting, destemming, and pressing, with a 24-day maceration on skins and temperature-controlled fermentation in stainless steel.

Aging: Minimum 12 months in American and French oak barrels, followed by a minimum of 12 months resting in 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.

Gastronomy: Grilled steaks, braised meats like lamb and beef short ribs, stews and hearty dishes.

Case production: 18,333 cases of 12 bottles

Wine Advocate: Awarded 91+ points. Balanced, fresh Atlantic-style red with Tinto Fino. Aged 12 months in barrel, showcasing good ripeness, soft texture and tender tannins.

James Suckling: Awarded 91 points. Peppery, fruity nose with stones, peppercorn spices and plenty of red and blue berries. Quite juicy and expressive on the palate with a medium to full body that is undescored by the gravity of fine-grained tannins. Good length in the finish.