

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 Reserva 2018



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, 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 12 months of bottle aging.

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.

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

Case production: 125 cases of 12 bottles

Dr. Owen Bargreen: El Pedrosal Reserva 2015: 93 pts. Graphite, stony soils with dark fruits. Tense palate, salinity, black cherry, raspberry, kumquat zest. Enjoy over a decade.

Wine Advocate: El Pedrosal Reserva 2018: 93 pts. Young and powerful, with high ripeness and a textured palate with abundant fine-grained tannins and a long, dry finish.