

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.

Tboasting 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.

Pérez Pascuas Gran Reserva, Gran Selección Gran Reserva 2015/2016



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% Tinto Fino (Tempranillo). Single vineyard called Valtarreña with over 80-year-old vines.

Aging: : 26 months in 225L French and American oak. After that there remains a minimum of at least 5 years bottle aging before release.

Tasting Notes:

An elegant fruity bouquet of berries and ripe fruits with a high intensity of aging sensations.

A View from the Cellar, Gave 94 points, Pérez Pascuas Gran Selección Gran Reserva 2015 - "The Pérez Pascuas "Gran Selección" bottling is from the single vineyard of Valtarreña, with these tempranillo vines now eighty-seven years of age! The wine undergoes a long maceration time of twenty-eight days, undergoes malo in cask and is aged for just over two years in a combination of American and French oak barrels. It then sees another five years of bottle aging in the cellars. The 2015 Pérez Pascuas "Gran Selección" is the new release of this wine, coming in at 14.5 percent octane and offering up a beautifully black fruity nose of black plums, dark berries, cigar ash, complex soil tones, brown spices, woodsmoke, a touch of clove and a discreet framing of cedary oak. On the palate the wine is deep, full-bodied and complex, with a fine core, very good soil signature, moderate tannins and impeccable balance on the long, focused and very classy finish. This is an outstanding wine."