

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.

Viña Pedrosa Reserva “La Navilla” 2019



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, an average age of 40 years old from our highest vineyard situated at 844 m above sea level, goblet pruned, grown in sand and clay soils. Vinification includes hand harvesting, destemming, and pressing, with a 26-day maceration on skins and temperature-controlled fermentation in stainless steel.

Aging: 20 months in French oak barrels from the Allier forests, followed by a minimum of 16 months in bottle before release.

Tasting Notes:

Garnet cherry color. Distinct mineral aroma with roasted and spicy nuances from barrel aging. Broad, corpulent, and structured on the palate with very good acidity and aromatic persistence.

Gastronomy: Pairs very well with lamb, game meats, and steaks over an open flame or charcoal.

Case production: 24,000 cases of 12 bottles

Wine Advocate: Awarded 92 points to Viña Pedrosa Reserva La Navilla 2019, noted for its modern and generously oaked profile with spicy and smoky aromas after 20 months in French oak barrels, showcasing elegant rustic personality and abundant tannins.

Dr. Owen Bargreen: Awarded 92 points to Viña Pedrosa Reserva La Navilla 2019, described with wild blackberries, dark truffle shavings, anise, freshly, a fresh palate with refined silky tannins, graphite, tart red fruits and copious minerals.