

Perez Pascuas 2009 Ribera del Duero El Pedrosal Reserva

WineWise Code	SPP-EPR09
Country	Spain
Region	Ribera del Duero
Color	Red
Case Size	12x750
Net	NET
ABV	14.5
Acidity	5.39
Residual Sugar	1.5
Closure	Natural Cork
Annual production	1000
Varieties	100% Tinto Fino (Tempranillo)
Maceration Notes	Long maceration, about 26 days on skins
Pumpover/Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation Duration	17 days
Aging method	New Barrique 90%, Used Barrique 10%
Aging duration (months)	24 months in oak barrels, wine remains in bottles 8-10 years
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	Lees contact
Malolactic	Yes
Added Sulfur	Yes, 55 mg/L
Vineyard Name	Valtarreña
Soil Type	Calcareous, Sedimentary
Elevation (meters)	840
Vineyard Aspect	Northeast
Vine Age (years)	69
Vine Yields (hl/ha)	26.6
Farming practices	Organic
Vine Training Notes	bush vines
Grape Picking	Hand-harvested

WineWise Notes:

What an inspiration from the brothers to hold back a quantity of El Pedrosal and release it ten years later. No further proof of the intrinsic class and age-worthiness of even the “entry level” wine is needed than this startlingly firm and vibrant beauty, which has entered a beguiling middle-age with the promise of very long life ahead. The endless salty finish is alone worth the price of admission.

We weren't looking to add another Ribera del Duero producer to our portfolio, but when one of the few that is actually older than Valduero came knocking, we couldn't pass it up. The brothers Benjamin, Manuel and Adolfo Perez Pascuas established the winery in 1980, but their father Mauro actually planted grapes well before that. So, you have a well-established family business dedicated to top quality wines from all estate grapes featuring older vines. At about 2600 feet above sea level, these vines benefit from a wide diurnal temperature range, which preserves the acidity and hence freshness of the wines.



Notes from the producer:

Bodegas Hnos. Pérez Pascuas is an example of well-consolidated cellar, family owner for 3 generations, distinguishing itself by maintaining an irreproachable personality in its wines year after year. This is a family cellar, which has focused on quality from its inception, with hard work at the vineyard, and intense 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.

