

Perez Pascuas 2013 Ribera del Duero Crianza

WineWise Code	SPP-CRI13
Country	Spain
Region	Ribera del Duero
Color	Red
Alcohol by Volume	14.5
Annual cases produced	20,833
Varieties	100% Tinto Fino (Tempranillo)
Fermentation duration	18
Aging method	Cask
Aging duration (months)	18 months, 6 months bottle
Vine age (years)	30
Grape Picking	Hand-harvested

WineWise Notes:

The estate's flagship vineyard has a remarkable propensity for delivering over-performing yet understated wines year-in, year-out. Meaty and fresh, with a signature saltiness to season the flesh. Perhaps it is the memory of the extravagant banquets of Cordero grilled over vine cuttings that the family customarily offers its visitors which evokes these carnal associations, but there was never a better wine created for lamb than this.

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. Don't forget one of the key quality factors in Ribera del Duero -at 2624 feet over sea level, these vines benefit from the wide range in evening and day time temperatures which preserve 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.

In 1980, three brothers, Benjamin, Manuel, and Adolfo Perez Pascuas persuaded the excellent potential that was offered in the vineyards owned by their father Mauro decided to initiate a project. Their goal was to make one of the best wines in Spain and to make a dent in the international marketplace with their wines. This family cellar focuses on quality derived from its very beginnings and with much hard work and intense dedication.

