

Perez Pascuas 2017 Ribera del Duero Crianza

WineWise Code	SPP-CRI17
Country	Spain
Region	Ribera del Duero
Color	Red
Case Size	12x750
Net	NET
ABV	14.5
Acidity	5.98
Residual Sugar	1.7
Closure	Natural Cork
Annual production	1416
Varieties	100% Tinto Fino (Tempranillo)
Maceration Notes	criomaceration
Pumpover/Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation Duration	18 days
Aging method	Used Barrique 50%, New Barrique 50%
Aging duration (months)	18 months in American and French Oak barrels
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	Lees contact
Malolactic	Yes
Added Sulfur	Yes, 60 mg/L
Vineyard Name	Carraroa
Soil Type	Calcareous, Loam
Elevation (meters)	850
Vineyard Aspect	Northwest
Vine Age (years)	27
Vine Yields (hl/ha)	29.4
Farming practices	Organic
Vine Training Notes	bush vines
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. 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.

