

# HERMANOS PECIÑA

**Rioja produces some of the world's most consistently complex, soul-satisfying wines.**

**Year Founded:** 1992

**Region:** Rioja, Spain

**Winemaker and Owner:** Pedro Peciña

**Known for:** Wines of warmth, generosity and great texture.

**Cool Fact:** Still uses classic winemaking techniques that made Rioja famous.

**-Organic-**

Peciña was founded in 1992 by La Rioja Alta's long-time vineyard manager, Pedro Peciña. Pedro comes from a long line of grape growers. Grapes are in his blood. His family held 20 h.a. of great old vineyards around San Vicente, and they would form the basis of his new estate. In 2002, after 18 years at La Rioja Alta, Pedro left to devote himself entirely to his bodega. By now, he knew where all the best vineyards were,

acquiring additional prime parcels exclusively on the left bank of the river, with its high elevations and chalky soil. From the beginning, Pedro's winemaking has been utterly classic and he uses his American oak barrels subtly. With an average age of 5-6 years, the wood is largely neutral, providing textural richness, but only background flavor notes. He ages far longer than is required by law, from a minimum of two years in barrel for Crianza to four or more years for Gran Reserva.



And his cellar speaks volumes, with line after line of barrels, stacked four and five high. It's a scene that was commonplace in Rioja forty years ago—but one that has now all but vanished. Pedro's wines age with incredible grace, in part due to meticulous twice-a-year racking—moving the wine from one barrel to another to let the wine breathe. Most large bodegas rack by pumping the wine from barrel into big stainless-steel tanks and then back into barrel, limiting the wine's development. Pedro racks as earlier generations did. Each barrel is gently drained by hand into a clean barrel beneath it. This vestige of the past is made possible not only by Pedro's proud traditionalism, but also by his artisanal scale of production. This practice, combined with avoidance of new wood, results in Rioja of breathtaking silkiness and irresistible richness. Pedro is preserving the diversity of the old vineyards, keeping varieties that others are ripping out. He uses no chemical fertilizers, nor does he induce fermentation. Many of the great bodegas of the past have abandoned the classic approaches that made Rioja so singular. Pedro Peciña has joined the few surviving traditionalists in giving hope that this highly important school of winemaking will endure.

## 2022/2023 Hermanos Peciña Cosecha Tinto



95% Tempranillo, 3% Graciano, 2% Garnacha. All estate vineyards around the San Vicente area of Rioja Alta. The grapes used for this wine are from the youngest vines of the estate which average from 15-25 years in age. Those vineyards are named Finca la Veguilla and Finca Valseca. The grapes are destemmed and crushed and macerated for 3-4 days before fermentation begins naturally with the wild yeast on the skins. Fermentation then continues

for 10-12 days more. Aged in stainless steel with racking to another tank at 6 months. No oak aging. The wines are bottled unfiltered and unfiltered. They are also not cold stabilized.

**91 Points - Robert Parker** - *“Notes of ripe fresh fruit and a smoky/leesy twist, and it comes in at 14.5% alcohol, with integrated acidity, a juicy mouthfeel, very fine tannins and a fruit-driven finish with an herbal twist.”*

## 2019 Hermanos Peciña Rioja Crianza Tinto

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This is the flagship wine of the estate. The Crianza is an amazing example of the complexity, elegance and structure of great traditionally made Rioja. 95% Tempranillo, 3% Graciano, 2% Garnacha. The grapes are destemmed and crushed and fermented naturally with wild yeast in stainless steel tanks. Aged in used American oak for 2 years and hand racked 4 times during that aging (every 6 months). The wine then ages for at least an additional 2 years in bottle before being released on the market. The wine is bottled unfined and unfiltered.

The nose is complex and inviting, with aromas of ripe blackberries, cherries, and plums. There are also subtle notes of vanilla, leather, and tobacco, accompanied by a touch of spice, such as black pepper and a hint of clove. The palate is well-balanced with a rich, velvety texture. Flavors of dark fruit like blackberry and plum dominate, complemented by nuances of dried herbs, earthy undertones, and a hint of oak. The wine exhibits a harmonious blend of fruitiness and savory characteristics.

**92 Points - Robert Parker** – *“Spicy notes, a hint of cigar box and forest floor and is a powerful and ripe year. It has a medium to full-bodied palate with a chalky mouthfeel, fine tannins and a slightly dusty and rustic touch that would welcome food.”*

## 2017 Hermanos Peciña Rioja Reserva

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95% Tempranillo, 3% Graciano, 2% Garnacha. The grapes are destemmed and crushed and fermented naturally with wild yeast in stainless steel tanks. The wine ages in used American oak for three years with six manual rackings (every six months). The wine further ages a minimum of three years in bottle before being released to the market. The wine is bottled unfined and unfiltered. The Reserva shows much of the complexity and elegance of a great aged classic Rioja with some of the freshness and power of the great vineyards Peciña owns.

**92 Points – Robert Parker**