



# 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.

## 2019/2021 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 unfined and unfiltered. They are also not cold stabilized.

**90 Points – '19 Robert Parker** - *"Bright ripe fruit and an earthy touch, a medium body and soft tannins that give it a supple texture."*

## 2016 Hermanos Peciña Rioja Crianza Tinto



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. Aged in used American oak for two years and hand racked four times during that aging (every six months). The wine then ages for at least an additional two years in the bottle before being released into the market. The wine is bottled unfiltered and unfiltered.

**93 Points - Robert Parker** – *“I love the classical nose of spice, berries and herbs. It's expressive, polished and very pleasant, really what I expect in this style, with some developed notes and a gentle mouthfeel. Very good introduction to a classical Crianza at a very attractive price.”*

## 2014 Hermanos Peciña Rioja Reserva



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 unfiltered 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.

**93 Points – Tim Atkin**

**93+ Points – John Gilman**

**91 Points – Robert Parker** – *“The creamy 2014 Señorío de P. Peciña Reserva has abundant balsamic notes, hints of incense and cigar ash and plenty of spices and a smoky touch combined with candied fruit and a sharp mouthfeel.”*

## 2010 Hermanos Peciña Gran Reserva 'Finca Iscorta'



From a single vineyard named Finca Iscorta. The vineyard is a total of eight hectares and only the best fruit goes to this bottling. The vines are on average 50 years old and bush pruned. Calcareous Clay. The grapes are destemmed and crushed and fermented naturally with wild yeast in stainless steel tanks. The wine ages in used American oak for four years with eight manual rackings (every six months). Ages a minimum of three years in bottle before being released to the market. Unfiltered and unfiltered.

**94+ Points - Robert Parker** - *"The palate reveals a rare mix of power and elegance that only the very best vintages are capable of. It has polished tannins, good volume, freshness and length."*

**94 Points - Vinous**