

vinous

92<sub>pts</sub>

Bodegas Hermanos Peciña 2003 Señorío de P. Peciña  
Gran Reserva

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2016 - 2022

Bright red. Oak-accented aromas of cherry, raspberry and singed plum, with subtle floral and pipe tobacco qualities building in the glass. Round and supple in texture, with broad cherry and red berry flavors enlivened by a touch of smoky minerality. The floral and vanilla qualities resonate on the clinging, alluringly sweet finish; tannins are soft and even. Aged in used American oak for four years and bottled entirely in magnums.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$53.00

vinous

91 pts

Bodegas Hermanos Peciña 2006 Señorío de P. Peciña  
Crianza

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2015 - 2021

Dark red. Aromas of dried cherry, redcurrant and cured tobacco, plus suggestions of mint, rose oil and coconut. Silky and open-knit, offering bitter cherry and spicecake flavors and a building suggestion of smokiness. Clings nicely on a long, smoke-tinged finish that features gentle tannins and an echo of candied flowers. This ready-to-drink wine, fermented in stainless steel and aged in used American oak barrels for two years, is imported exclusively in magnums.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$45.00

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92<sub>pts</sub>

Bodegas Hermanos Peciña 2006 Señorío de P. Peciña  
Reserva Vendimia Seleccionada

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2017 - 2023

Deep red. Powerful, smoke-accented dark berry preserve, incense and vanilla aromas are accented by building mineral and peppery spice. Broad and fleshy on the palate, with ripe blackberry and bitter cherry flavors picking up a sweet floral pastille nuance on the back half. Shows very good depth but comes off as lithe, finishing with strong thrust and supple tannins. After three years of aging in used American oak this wine was bottled and then held for another three years before being released.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$45.00

vinous

93<sub>pts</sub>

Bodegas Hermanos Peciña 2009 Señorío de P. Peciña  
Reserva

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2018 - 2025

Ruby with a bright rim. Lively, expansive aromas of red berry preserves, floral pastilles and vanilla, with a smoky mineral overtone. Seamless and sweet on the palate, offering juicy raspberry and cherry flavors sharpened by juicy acidity and a hint of white pepper. Finishes sappy, precise and very long, with smooth, harmonious tannins. This wine was fermented in stainless steel tanks and aged in used American oak for three years.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$30.00

# vinous

# 92<sub>pts</sub>

Bodegas Hermanos Peciña 2010 Señorío de P. Peciña  
Crianza

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2017 - 2023

Vivid ruby. Deeply pitched red and dark berry aromas are complemented by vanilla, allspice and mocha and lifted by a smoky mineral topnote and building florality. Sweet and expansive on the palate, offering concentrated cherry-vanilla and raspberry flavors and a zesty undercurrent of minerality. Shows excellent power and persistence on the finish, which features supple tannins and resonating mineral and spice notes. This spent two years in American oak barrels before bottling and then rested for two more years prior to being released.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$23.00

vinous

91 pts

Bodegas Hermanos Peciña 2011 Señorío de P. Peciña  
Crianza

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2019 - 2024

Deep red. Spicy, smoke-tinged cherry and red berry scents are complemented by suggestions of incense and vanilla. Smoky black raspberry and cherry liqueur flavors are lifted and energized by a mineral element. Sappy, incisive and fresh on the finish, firmed by supple, well-knit tannins.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$19.00

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90<sub>pts</sub>

Bodegas Hermanos Peciña 2014 Señorío de P. Peciña  
Blanco

San Vicente De La Sonsierra, Rioja

White wine from Spain

Drinking window: 2016 - 2021

Bright straw. Fresh pear, melon and a hint of smoky minerals on the perfumed nose. Round, fleshy and broad in the mouth, with ripe pear and honeydew flavors enlivened by a jolt of bitter lemon zest. Delivers a nice combination of richness and vivacity and finishes with good clarity and fruity persistence. No oak was used here.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

Viura

Release price

\$17.00

# vinous

# 91 pts

Bodegas Hermanos Peciña 2014 Señorío de P. Peciña  
Crianza

San Vicente De La Sonsierra, Rioja

Red wine from Spain

Drinking window: 2020 - 2024

Bright ruby-red. A bright, sharply focused nose displays an array of fresh red fruits and flowers along with a spicy overtone. Lithe and appealingly sweet in the mouth, offering vibrant raspberry and cherry flavors and a sexy rose pastille nuance that gains in strength as the wine opens in the glass. Finishes precise and long, with silky, slow-building tannins.

Josh Reynolds. Tasting date: October 2015

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From The Many Facets of Rioja (Nov 2015)

Bodegas Hermanos Peciña

Grape/Blend

95% Tempranillo, 3% Graciano, 2% Garnacha

Release price

\$13.00



