



DOMINIO DE PINGUS

Primeurs 2019
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BODEGAS Y VIÑEDOS
ALNARDO

2019

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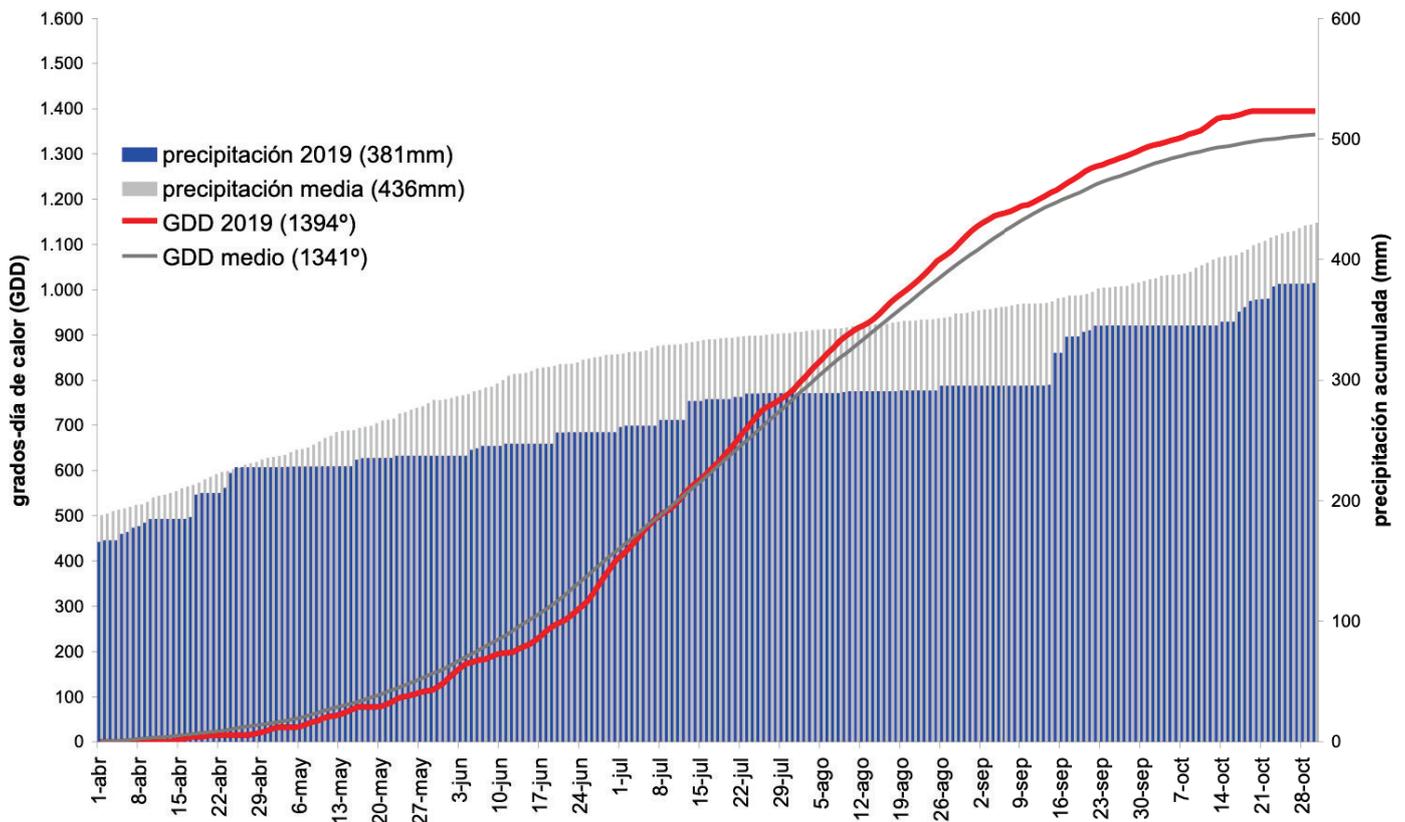
2019

**DOMINIO DE PINGUS &
BODEGAS Y VIÑEDOS ALNARDO**

2019 Harvest

The Growing Season

The growing season 2019 was marked by the dry winter 2018-19. This was more marked than in other years. Our garden around the main house was dry and quite boring. The green winter cover was not there. In Spring some rain fell but not enough.

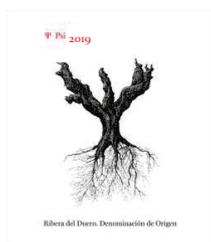


As can be seen on this graph water was always scarce throughout the year (the blue compared to the grey (average)).

From bud break at the end of April until the middle of July the accumulated degree/days is also under average. From the middle of July there is a change and we started to register higher than average degree/days. Together with the low accumulated rainfall this was potentially dangerous as we could end with very high tannin and high alcohol.

I decided to leave more crop (not as much as 2018) to compensate, the danger being if we had enough water reserves. Counting on the deep roots of over vines (and praying a lot) it led to a good early ripening of our grapes.

The Wines

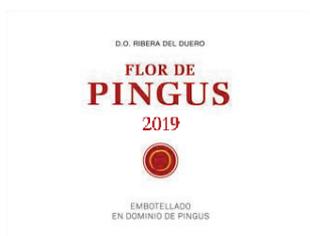


Psi

Harvested 24/9 to 7/10 from 630 plots and 21 villages (145 Ha) - what is more important is that this is almost 70 % of the same vineyards we harvested in 2018. This makes the winemaking process so much easier.

The 2019 is easily the best PSI we have made to date. It follows the line of the 2016 and 2018. Great drinkability from the start, very juicy and with “sexy” tannins. It has a great “flow” feeling. The oak is very well hidden behind the fruit and the long and fine-grained tannins. Close to the ideal I had back in 2007 when I “thought” this wine.

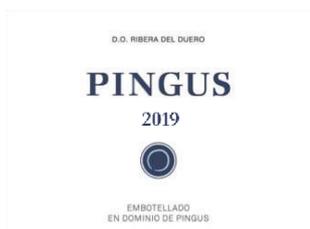
92 % Tinto Fino and 8 % of Garnacha. Alc %: 14.2% pH: 3,81 IPT:70



Flor de Pingus

In the lineup of this year’s wines, Flor de Pingus really stood out. What I would call perfect ripeness is shown in the nose no green hints just delicious ripe fruit. When we get this kind of ripeness it is often associated with a certain heaviness. Not in this case. When one taste the wine it is utterly seamless. No hard edges. Very beautiful long flow in the wine. The 30% new oak is barely noticeable (something I have also seen in Chateau Rocheyron) and just sucked up in the wine. The slight sweetness of the oak just smooth over the wine in a very positive sense.

Alc %: 14.5% pH: 3,83 IPT:74



Pingus

Year after year when we do our annual tasting Pingus stands out as would be expected. But in the last couple of years much more than ever. I really have no explanation. Is it the the Biodynamics? The vineyard management in general, the age of the vines, the vinification. I cannot mention a single factor. I guess the answer is in the combination of all. Maybe it is just because we have also matured as “wine” growers. The result is surprising; as good as Flor and PSI are, the moment you stick your nose into 2019 Pingus you are lifted to another sphere. It is all about transparency. Crystallinity. The wine is very clean in the nose although a bit closed to start with. But in the glass, it just gains “momentum”. Folds out. The texture and the length of the wine is really interesting because it seems so complete. Perfect. Real. True. I often say this (Peter and the wolf-like) but this is the most perfect Pingus we have ever made ... It only took 25 years!!!!