

FLOR DE PINGUS 2018

VINTAGE 2018

After several years marked by lack of water the year 2018 looked like an almost perfect growing season.

Generally, the year gave us good healthy vineyards, good yields of the vines and a good balance of the wines, thanks to a good functioning of the plants. It is a year when each winery was free to decide the desired style choosing the date of harvest and the vinification techniques without climatic or sanitary pressures.

In 2018 we started harvest on the 26th of September and finished the 8th of October. The balance of the year was achieved with earlier harvest and slightly higher yield.

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Flor de Pingus is a complex blend of several distinct parcels, a mixture of fruits from younger and older vineyards situated in La Horra, in the heart of Ribera del Duero.

This year we started our two weeks harvest with our youngest vineyards on the 26th of September. The last grapes entered on the 8th of October. Fermentation took place in 4,000 liters stainless-steel tanks and followed by malolactic fermentation in barrels and tanks. We used 25 % of new French oak for the 2018 vintage. It was a first year for a small percentage of our young Garnacha grapes in the blend.

Variety: Tinta del País

Harvest: 26rd of September to 8th of October

pH: 3,77

Total acidity: 4,7

Alc. by v: 14,5%

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D.O. RIBERA DEL DUERO

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EMBOTELLADO
EN DOMINIO DE PINGUS