

The  
**WINE**  
ADVOCATE

**100**  
POINT



In the wonderful 2004 vintage, owner/winemaker Peter Sisseck has outdone himself. The 2004 Pingus comes from 100% estate vineyards, biodynamically farmed. It is 100% Tempranillo and is aged 18 months in new French oak. It offers more of everything from its splendid nose of cedar, smoke, charcoal, blackberry, and blueberry to its thick, super-concentrated, and layered mid-palate. The tannins are totally concealed and the pure finish is remarkably long. The wine deserves at least a decade of cellaring and should drink beautifully for 25 years thereafter

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