



This new project is co-owned by Peter Sisseck of Pingus fame and the vineyards are cultivated using biodynamic principles. The 2004 Quinta Sardonía is a blend of 36% Tinto Fino, 30% Cabernet Sauvignon, 20% Merlot, 5% Syrah, 5% Cabernet Franc, 3% Malbec, and 1% Petit Verdot. It is purple-colored with a sexy, kinky nose of spice box, smoke, crème de cassis, blueberry pie, rhubarb, and blackberry liqueur. Already complex on the palate, the wine is ripe and layered with gobs of spicy black fruits, beautifully integrated oak, tannin, and acidity, and a 45-second finish. It can be enjoyed now but should evolve for 4-6 years and drink well through 2027. Peter Sisseck hereby has demonstrated that he does not need old vines to achieve his magic.

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