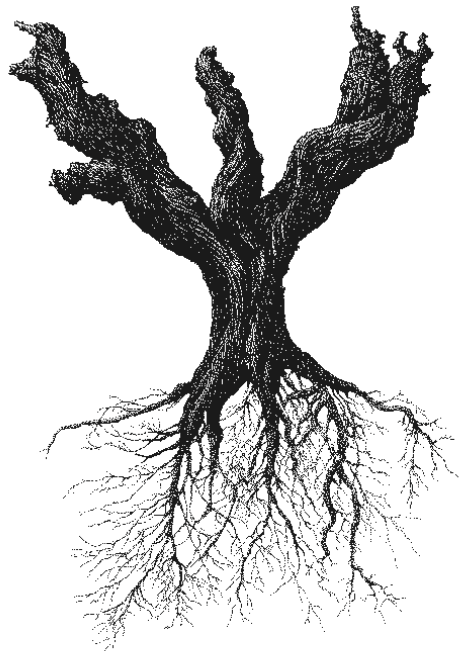


Ψ Psi 2018



Ribera del Duero. Denominación de Origen

PSI 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.

PSI 2018

The grapes of ΨPSI come from small dispersed parcels of old vines in the Ribera del Duero. These vineyards are located at an altitude of 850 and 950 meters and mainly situated in the North of the appellation in Quemada, Zazuar, San Juan del Monte, Peñaranda de Duero, and Gumiel de Izán.

The wine was vinified in large stainless-steel tanks. Malolactic fermentation passed in wooden vats and stainless-steel tanks. It was aged 17 months in a combination of Flor de Pingus second and third year French oak barrels and large Taransaud foudres. The wine was bottled in the summer of 2020.

Variety: Tinta del País 90% & Garnacha 10%

Harvest: 23rd of September to 8th of October

pH: 3,83

Total acidity: 4,7

Alc. by v: 14,5%