

FLOR DE PINGUS 2009



Flor de Pingus is created from a blend of 16 distinct parcels situated at the heart of Ribera del Duero, in the area of La Horra- Roa.

A very careful selection of the grapes is made in the vineyards and after de-stemming a further hand selection is completed on the sorting-table. The grapes from each parcels are then vinified separately in 4000 litre stainless steel tanks. Pre-fermentation cold maceration is followed by natural spontaneous alcoholic fermentation. Malolactic fermentation takes place in new French oak barrels. Flor de Pingus is aged over 18 months in 50% new French oak and 50% in 1- year old French oak barrels.

100 % Tinta del Pais (Tempranillo)

15 % alc

AT 4,8 g/l

Yields 19 hl/Ha

Bottled end of June 2011

Winemaker: Peter Sisseck

Dominio de Pingus S.L. C/Millán Alonso, 49,
47350 Quintanilla de Onésimo, Valladolid, España