

## Ψ Psi 2009

BODEGAS Y VIÑEDOS ALNARDO S.L.

Denominación de Origen Ribera del Duero

The absence of rainfall from June to September 2009, including an exceptionally hot July and August, made every stage of the growth cycle of the vines, without question, outstanding. It was an idyllic combination that achieved optimum yields. Lack of water stopped the excess of shoot growth during “veraison”, which gave a perfect equilibrium between leaves and grapes. This, in turn, encouraged the skin layer of the grapes to multiply and produce small concentrated and aromatic berries. Then came the cooler and rainier period of September, which slowed down the maturation process and helped develop, expand and refine the aromatic compounds.

In collaboration with our dedicated partners, wine growers and landowners enlisted in the PSI project, the manual harvest of the indigenous Tinto del País (Tempranillo) old vines took place on the second and third week of October.

PSI terroirs are found on a patchwork of parcels located on the slopes of the narrow valleys of Gromejón and Perales at altitudes from 830 to 920 metres. The diversity of soils, from clay/lime to sandy/gravel, allows natural drainage and rules over the excessive fertility, thus granting the wine good aromatic intensity, freshness and supple tannins.

To obtain a softer extraction, the grapes of PSI are vinified in large traditional concrete vats. The wine then spends a further 17 months ageing in a combination of concrete and wooden vats and oak barriques, all of which nurture and extract the wine’s complexity and natural aromas.

100% Tinto del País

Bottled from the 9<sup>th</sup> to the 12<sup>th</sup> of April 2011

Peter Sisseck & Pablo Rubio

