



DOMINIO DE PINGUS

DOMINIO DE PINGUS S.L.
Cl. Millan Alonso, 49
47350 Quintanilla de Onesimo
Valladolid

Quintanilla de Onésimo, 9th of June 2011

2010 Vintage Dominio de Pingus

After the exceptional vintage of 2009 and the difficult 2007 and 2008, nobody expected another great vintage from 2010.

The typical Ribera del Duero cold winter, the double amount of rainfall compared to 2009 and a smooth but chilly spring delayed the cycle of the vines and provided a good reserve of water.

This was followed by a gentle summer without any misfortunes giving us a slow maturity, an absence of accelerated water stress and letting the grapes reach their maximum potential.

The harvest started on the 7th of October, two weeks later than last year. The vineyards used for Pingus were harvested on the 18th and 19th of October. This late date, with all the risk that it entails, allowed us to obtain the optimum from our old vines which surprises us every year with their high quality capacity and limits. On October 26th the last grapes came into the Bodega making the final 85,860 kilos for our 2010.

The maturity of the vines and the lack of water stress, warm days and cool summer nights shaped our wines by bestowing a powerful colour with deep blue ribs, black fruit fresh explosion on the nose, balsamic and a superb natural acidity topped with a richness of soft and intense tannins, acutely balanced with a strong powerful and long structure.

Definitely, one was spoilt in 2010 to be a winemaker.

The 2010 allocations are to be offered by July 2011

L'ESPRIT DU VIN
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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 9th to the 12th of April 2011

Peter Sisseck & Pablo Rubio



PSI 2009 available for collection from the Copenhagen Freeport by July 2011

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