

THE VINTAGE

The 2022 vintage in Spain and the rest of Europe will go over as historic. There are plenty of reports on the finer details of this vintage and its weather to be found so I am not going to bother you with the details.

In Spain it was of course HOT HOT and DRY DRY. We started the year with low winter rains coming on top of a dry 2021, gave cause for concern early on.

We were lucky to avoid spring frost and fruit set was normal so a good sized crop was expected. Some of the first thoughts were how much could the plants carry, if we got a warm and dry summer as it looked like.

We didn't want to stress the plants, but we should not have too low yields so the wines would be too concentrated. No de-leafing was certainly mandatory.

The good chance was an inspiration I had from Burgundy of not cutting the younger plants to avoid having a big production of side shoots, and this seemed to help a lot, the plants, where cutting was tried, did seem to react more to the dry conditions and showed some signs of stress. A big lesson that had us planting poles all winter in all the newer vineyards we have for the Flor de Pingus.

The older vines of Flor, Psi and Pingus itself showed much more resilience and produced wonderfully balanced grapes.

At the time of veraison (turning of the color) we had to do some adjusting; especially on the younger vines that led to lower than expected yield especially in Flor de Pingus, but it was important to get all the bunches on to the same ripening level so we could do an early harvest.

THE HARVEST

Harvest was started in Pingus in the San Cristobal vineyard, as is often the case, on the 7th of September.

Beautiful ripe grapes at around 13.8 % potential alcohol, somewhat low in total acidity but with healthy pH values. In the afternoon we started with some of the younger vineyards for Flor de Pingus somewhat higher in alcohol but still ok at 14,3 % potential alcohol.

Harvest was under superb weather conditions. Fermentations with natural yeast was very easy and very aromatic. Very little (30 % of normal) pumpovers were done and the temperature was kept low at around 23°C all to avoid too much extraction.

The harvest was finished on the 19th of September.

At that time only 5-10 % of the bodegas in Ribera had begun the harvest !!

It did make you wonder for a while who was the fool, but having tasted the wines, I am sure we made the right decision.

The wines are delicious, wonderfully precise, lovely colors with some ruby sparkles and tons of freshness. Not at all the heavy and clumsy style you would expect from such a warm and dry vintage.

I am very proud of and happy with what we have produced this year, and yet again it demonstrates that vineyard handling, biodynamics, lots of soil-life activity can cope with a lot of adversities.

CONCLUSIONS

There are many thoughts and lessons learnt from a vintage like 2022, we are going to need it as Spain 2023 looks like another warm and dry vintage.

We have fared better so far than other regions in Spain where water restrictions have already set in. We had some rain a few days ago and nights are dangerously cool (almost reached 0 degrees also a few days ago). But so far so good and having the 2022 turn out the way, it did give me a lot of faith in the future.

This year's allocations have been very difficult to do, as we have less wines than in previous vintages. We have taken in consideration as much as possible the conditions of different markets, but I am sure some of you may think we have been too strict or unfair.

When different clients come back with their confirmations, we will have a look again and see if we have some more wine to spare.

We are offering almost the entire production only leaving a small margin of wine in case of unforeseen incidents. There will not be a later offering of wine once bottled.

Peter

Quintanilla de Onésimo, May 30th 2023

