



EN PRIMEURS 2024

Dominio de Pingus

Bodegas y Viñedos Alnardo

THE VINTAGE

After several years of drought culminating in 2023, the winter rain in 23/24 was a welcome change, from October 1, 2023, to April 1, 2024, we got about 200 mm. The winter was not very cold, so the growth was well ahead early. On April 23rd and 24th, we were hit by frost. 15 Ha of our 35 Ha (Pingus included) could be protected with over 4000 paraffin candles.

The difference between the frost-damaged vineyards and those that were protected followed us for the rest of the year. Pretty quickly we realized that we would have a difficult harvest because of the frost, but not only because of it, the large amount of rain in the winter and the low yield from the frost-damaged fields meant that we had to be very careful about choosing the harvest time and that we had to arrange vinification as well.

The protected fields had normal yields and followed the guidelines we have established since 2016: relatively high yields (20 hl/Ha from 4000 plants per Ha) with early harvest while the frozen vineyards would have lower yields (high concentration, rapid sugar accumulation and hard tannins). Disease-wise we were not particularly exposed, as it was the case in Bordeaux and Rioja. All Flor plantings are now tied up on a stake (échala). This allows us not to trim and cut off top shoots, so the production of side shoots are much less, and the plants are much less stressed.

The harvest was from 10th-17th of September for Pingus and Flor de Pingus. Psi began on the 14th and ended on the 27th September. As in recent years, vinification is generally at very low temperatures (21-23 degrees Celsius). In our remontages (pump overs) we are 30% in volume of what we used to do. All fermentations are with the naturally occurring yeast. Our understanding and ability to control the fermentation has become better and better and with more and more understanding especially the time when we empty the tanks and press the wine has become much more precise.

It is in years like 2024 that you really show what you can do. Both in the field but also in the cellar, the wines we have made in recent years I am sure would have been completely different and less successful if we had met them earlier in our learning curve. As many of you know I have been involved in Wine since 1983 . I have never found it more fun than it is now. It is fantastic to have built a great team that understands and knows the vineyards and the cellar work and it gives me even greater peace and overview , and ability to a the right place at the right time. I am incredibly proud of 2024 wines and I look forward for you to taste them.



THE WINES

Pingus: As always with a deep color (would actually wish it was lighter), The nose has great purity with dark fruits from Griotte cherries over blackberries, no woody notes. Deep and very long taste it must once again be stated that the secret of Pingus lies in its unique texture.

Flor de Pingus: With 5% grenache, the color is less deep than Pingus. The nose is of great freshness and purity less deep fruit and more towards red berries, blackcurrants and cherries. Good length and a lot of freshness. lightly supported by 10% new barrels which at no time dominates.

Psi: Open color the 10% Grenache shows here. A little closed at the moment with really good clean fruit, nothing heavy or extracted. Quite vertical in the mouth with good acidity and a good harmonious finish