

# The 2016 Vintage at Dominio de Pingus

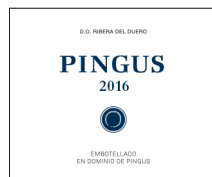
It is impossible to see the year 2016 without looking at 2017. The night of 28th April, the night after the big frost in Bordeaux most of the North-Western part of Spain was hit by a big frost. In Ribera del Duero temperatures dropped down to  $\div 6$  °C devastating large parts of the potential harvest of the 2017. At Pingus we were somehow lucky, the frost protection we have at the Barroso part of the vineyard saved 90% of the harvest. The San Cristobal vineyard was also saved - laying on a slope and protected from the northern wind.

Flor de Pingus on the other hand is more seriously hit. Our vineyards in La Horra are spread out on 4 "lieux dits". El Pino (20-30% grapes), El Castillo (50-60% grapes) La-fuente (50-60%) and Fuente-Narro (40-50%).

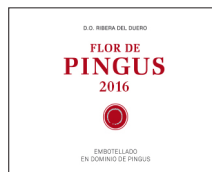
The picture for Psi is much more varied. In many of the old vineyards there won't be any grapes at all. Of course we will have the possibility to buy other grapes, but it will be a fight with the other Bodegas in the area, because everybody will be looking for grapes. 2016 was happily a great and generous year. After a very dry winter we had plenty of spring rain and our vineyards having been plowed was able to store all the wonderful rain that we needed for the very dry summer that was facing us. From July to September we didn't see a cloud. It was easy to see that we had to think differently from other years. My plan was to leave more grapes on the vines in the vineyards which we know cope well with dry summers. All this to avoid having wines that would be too high in alcohol and too concentrated. This worked wonderfully for Pingus and Flor de Pingus. We had very few stressed and blocked vineyards and after waiting 108 days from the flowering we were able to start an early harvest on the 21st of September. When we finished the harvest on the 5th of October, 176 Bodegas (of 295) had still not started the harvest. The last Bodegas to finish the harvest, finished in November. For a few weeks I seriously thought I had misread the year. But tasting the wines in November and December after the malolactic fermentation convinced me we had made some of the best and most balanced wines in the history of our young Bodega.



# The Wines



**2016 Pingus** – We harvested 30 barrels from the 4,2 ha vineyard around 16 hl/ha. The wine is very balanced and has a transparency to its nature. Very long on the palate and again a lightness to its character. It is a well proportioned wine with all the “right” numbers for a Ribera wine. 14,2 % alcohol, 3,8 in pH and Ipt of 90. When one tastes the wine you do not get a feeling of heaviness. Aromatically the wine is very pure and crystalline and may be the best “nose” of any Pingus to date. The aging is in second fill (12 months used) barrels - most likely for 20 months.



**2016 Flor de Pingus** – Like the Pingus the Flor is also a wine of lightness and transparency. Slightly higher in alcohol at 14,6 % the wine has a darker color than Pingus, but also a great length. The 30 % new barrels give the wine a nice lift and the character is quite “sexy” pH: 3,85, Ipt: 77 It will be a great Flor de Pingus for midterm drinking. Aging 18 months.



**2016 Psi** – The first wine fermented in our new cellar in Aranda. It is the Psi I always dreamt of making. No hard edges, the sometimes rustic character is all melted away. The tannins are ripe and the new small gravity fed tanks helped us to extract only the good tannins, something that was more difficult in the past years when we had to ferment in different cooperatives. The 12% Grenache gives a great red berry character that is really quite lovely. The wine is being aged in big (50 and 100Hl) wooden tanks. 20 % of the wine being aged in barrels (10% new). Aging will be 20-22 months. Alcohol: 14,3 % pH: 3,75 and Ipt: 72.