

DOMINIO DE PINGUS



Millán Alonso 49
47350 Quintanilla de Onésimo, Valladolid, España

2018 is special for several reasons. The weather with more rain than a normal winter season prepared the soils for a good growing season specially after three winters where we had not had the rain that we needed.

In Bordeaux this led to serious problems with downy mildew (Plasmopara). We avoided problems at Château Rocheyron by a very intense spraying regime, but were able to keep the total copper sulfate below 3 kg for the whole year.

It really was a challenge, but Rocheyron was one of the few organic vineyards that had "normal yields" around 30 hl/ha, something we are very proud of.

In Spain we had less problems and didn't have serious attacks .

By July the weather changed to very dry, but because we had had great rains in winter, we didn't have problems with water stress .

We decided to start the harvest early, both in France and in Spain.

We harvested the Merlot on the 24th - 26th of September with 14.5 % potential alcohol.

The Cabernet Franc was harvested on the 2nd of October.

In Spain we started the harvest on the 26th of September and finished the 8th of October.

The wines are intense but very fine. We have avoided the dangers of the year that is: very high alcohol and over extracted tannins. It is interesting that the same problems are found in both countries.

Because of early harvest and gentle extraction we have made very aromatic and finely textured wines.

We will bring the wines up over a periode of 20-22 months. At Rocheyron we are using around 45 % new wood, at Flor de Pingus around 30 %. Pingus will be brought up in a combination of wood tank and 1 year old barrels.

At PSI we are aging 20 % in older barrels and the rest in wood tanks.

This year we have good volume so we try to be as generous a possible in our allocations.

Peter Sisseck

Quintanilla de Onésimo, May 3rd 2019