

## THE VINTAGE

2023 is another vintage in the row of warm and dry vintages that we have had since 2015.

It is fair to say 2023 was the first vintage I started to worry a bit about the consequences of these warm vintages.

Mild winter and low rains led to early bud break, flowering was even and led to a good fruit set of what looked to be a normal size harvest.

Good rains in June helped to fill the grapes.

We had to be on our feet to help fighting especially mildew, but no harm done.

Veraison (turning of color ) was very early in August, leading to an early harvest.

Harvest was set to start the 4th of September; however, 45 mm of rain fell on the 1st of September.

Due to the draught and dry conditions no harm was done. All the rain was absorbed, and we could start the harvest a few days later, on the 8th of September .

The first grapes coming in, were young vines from Flor de Pingus. This is the first year where Pingus was not the first to be harvested. Average potential alcohol was 13,8 %.

Nice acidity but on the low end. On the 15th another rain fell.

This time the effect was felt in younger vines, but most had already been harvested.

Lower laying vineyards started to show early signs of rot.

Pingus coming in at around 14 % Alc, beautiful bright fruit.

Harvest was also taking place from the old vines of PSI.

By the 23rd harvest was finished at Dominio de Pingus and fermentation well on its way with very lovely aromas, very pure and no reduction. The most easy and lovely fermentation process I remember ever having had.

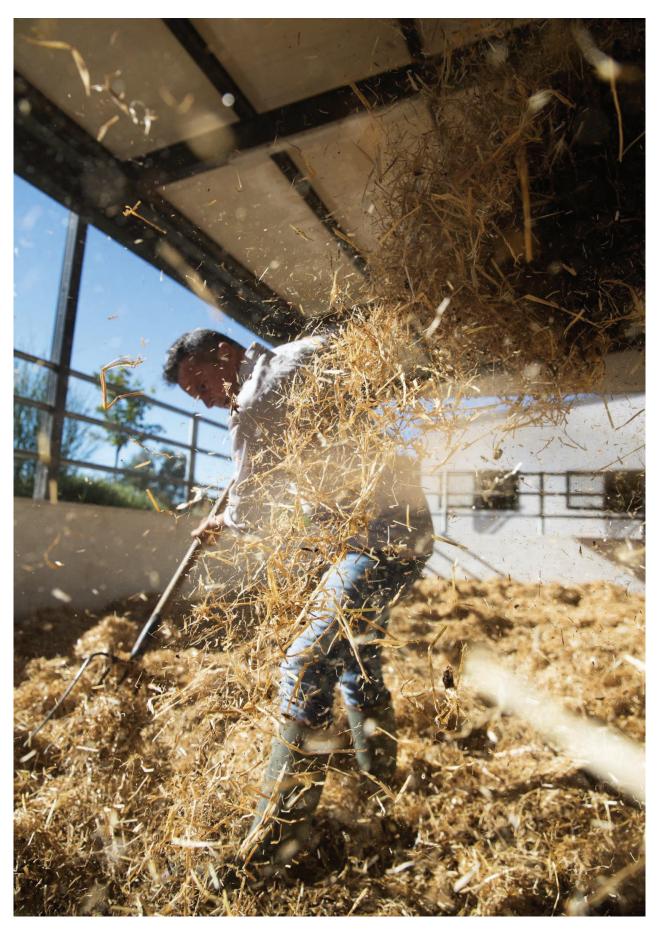
At the PSI harvest was also going ahead our automatic grape selection (Tribaie, selection by level of maturity) being especially helpful this year.

The 10 % of all grapes selected to 2nd grade were fermented apart.

On the 20th another big rain fell but by then we only had 2 more days to go, so we continued, but in general, at that time many colleagues had not even started yet and looked at rotting grapes and low sugars. A nightmare!

The wines of 2023 at our 2 properties are in general very successful, with a lot of freshness, low to moderate alcohol and wonderful texture and balance.

When you taste them, you do not understand they are from one of the hottest years in Spain ever!



Pedro, our farm foreman, moving the animal bedding, which we will later use in the compost pile.

## THE WINES

Pingus 2023 is easily one of the best wines we have made.

We have come a long way from the Pingus's of the past, it is all very transparent and balanced.

In a strange way I feel like the Pingus of the last couples of years, are transcending the vintages.

It is much more Pingus than a wine of its vintage.

## Flor de Pingus 2023 is a wine of balance.

The combination with older vines, and now the younger vines from our own masal section are starting to find a great balance of freshness and depth.

Never an overpowering wine, but always playing on balance and light of touch. The 2023 Flor is playing the role of the charmer of the year.

Psi 2023 is gaining in finesse and becoming a great wine in itself.

The old vines of our selection, is made for such a complex year as 2023

Even at lower alcohol, the wine shows a real ripeness even more intense than Flor de Pingus. With more of an inner core but also real elegance .

The 8 % Grenache is also helping the mid palate. The tannins shows a bit of limestone grip. The aging in the big oak tanks (foudre ) will help to smooth that out.

That we could make such a great PSI in 2023, is a great sign that we have a system and the people in place to handled these hic-ups from nature. A real triumph!

