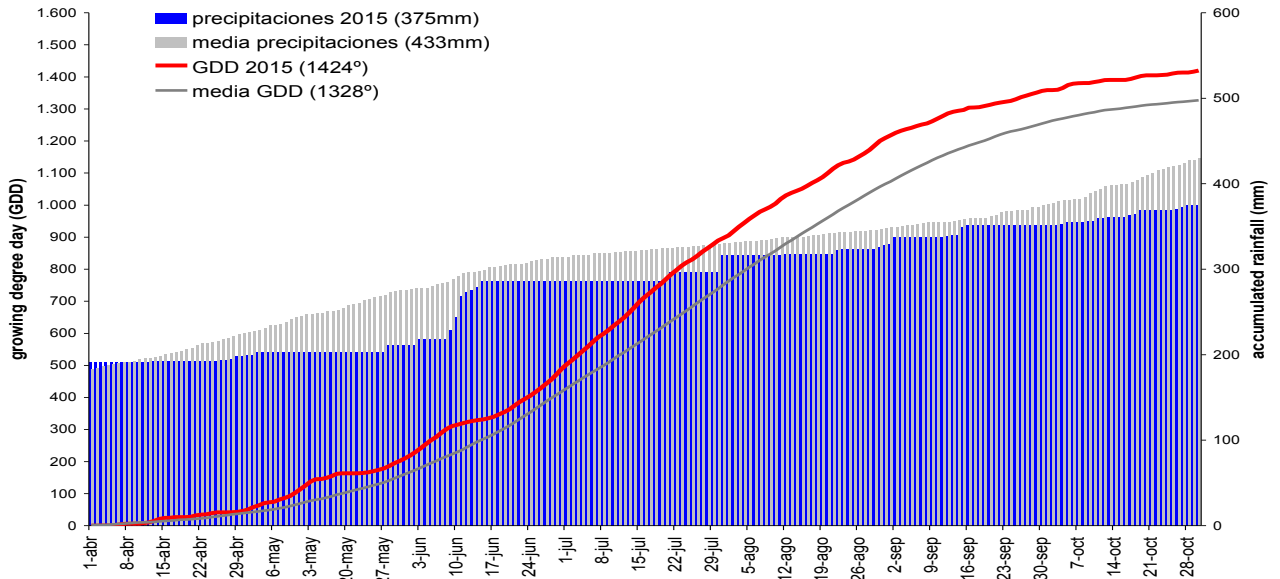


Vintage Report 2015



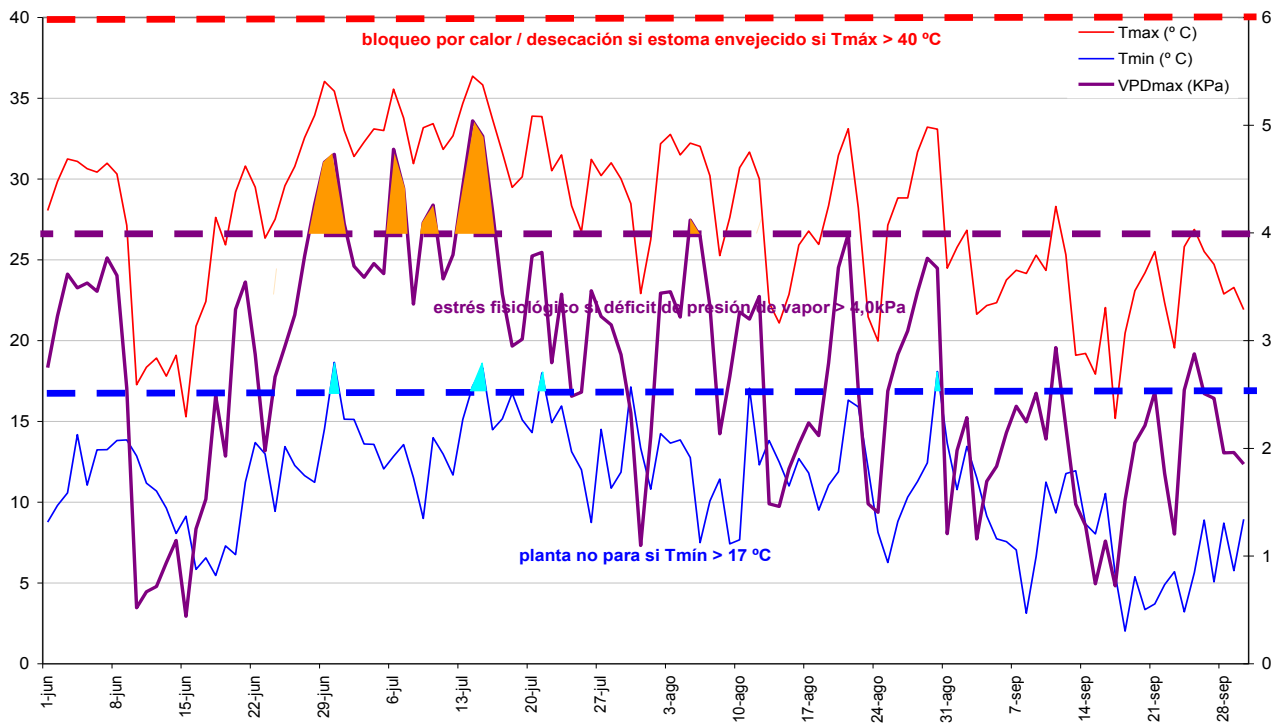
The 2015 vintage was characterized by a warm and dry summer, that led to a tendency of quick grape ripeness and possible scarce yield compared to previous years.

The winter season ended with normal water reserves in the subsoil. However, spring was very dry except for abundant rain during the flowering period (mid-June). Summer was normal with some weak gradual storms. Autumn was very dry.

In 2015 a lack of day-night thermal change was characteristic of the Ribera del Duero area. In mid-September, this phenomenon forced us to keep a thorough monitoring of the ripening parameters in order to understand the phenological advancement of grapes during this atypical end of the ripening process.

Concerning temperature, May and July were especially warm, all the other months were within average temperature. This situation produced a significant progress in the vine life cycle.

There was no rain during the grape ripening phase. Thus, grape harvest occurred normally without stops and faster than usual. The dryness in the environment helped to produce very healthy grapes



July was warm and dry, that stopped the growth produced by the June rainfall just as the “veraison” started. The lack of environmental stress allowed the grapevine to grow at a good pace with no interruptions for the whole summer. For this reason, all vineyards could be harvested during the last week of September.

We observed that for younger vines or in plots that are less prone to accumulate deep water, vines blocked their stomata in order to stop photosynthesis and fight the water stress. This resulted in a delay of the ripening process. We performed a very thorough monitoring of the grapevines to select the adequate harvesting time of each plot. That is, the exact moment when grapes would stop evolving in a positive way if they were to stay in the field any longer.

After analyzing all the data, we decided to start harvesting on September 21st with the intention of balancing acidity, structure and fruit.

Generally, the year 2015 achieved average or slightly above average alcohol content, (14-14,5 % alc) average or slightly below average acidity and good aromatic expression, which was fully developed in spite of the grape being harvested in September.

PINGUS 2015

The 4 plots that produced Pingus were harvested on September 23rd and 24th yielding 11 583 kg (8 873 kg in the year 2014). The vines (planted in 1929) are very well adjusted to the extreme climatological conditions of the area being able to achieve an optimal ripeness under very varied conditions. The sanitary state of the grapes was excellent which facilitated the in-house selection process. Careful and controlled fermentation and extraction was more important than ever in order to produce wines of great elegance. The finished wines did malolactique fermentation in 12 months used French oak and will be aged for around 20 months.

100% Tinta del país

Production: 6600 bottles

FLOR DE PINGUS 2015

Yield was similar to that of the 2014 vintage. The quality and health of the grape stood out. 104 019 kg of grape was harvested for Flor the Pingus from 18 different plots and they will undoubtedly express the fresh, sweet and elegant flavor of a vintage that cost us a lot of hard work but that will give us a lot of satisfactions too. The wine will be aged in 30 % new French oak for around 18 months

100% Tinta del país

Production: 85000 bottles

PSI 2015

We have worked with six villages, including La Aguilera for the first time since 2012. We harvested a total of 285 000 Kg of grapes from 417 plots. The average area of each plot is 0.22 ha, and the average yield is 3 000 Kg/ha.

Harvest started on September 23rd in La Aguilera, most of the plots were harvested from September 25th to 27th (Zazuar, Quemada and Peñaranda de Duero). The garnacha grape from Castrillo de la Vega was harvested on September 28th and 29th. Lastly, grapes from Gumiel de Izán were harvested on October 1st and 2nd.

This year has been characterized by several climatological incidents around the villages that work with PSI. Firstly, on May 22nd, there was an intense late frost that specially affected Castrillo de la Vega, Zazuar, Quemada and Peñaranda de Duero. Then, on July 21st there was strong hailstorm in Zazuar. On August 22nd hail struck again, this time in Gumiel de Izán. Thanks to the joint work and collaboration with the vine growers and due to the separation among plots, we were able to successfully select those plots that were in perfect condition(s) to make PSI 2015.

The 2015 was the first time we harvested and fermented half of the grapes in our cellar in Aranda. The addition of a "TRIBAI" automatic selection machine greatly helped to refine the extraction process. The wine is of unheard (so far) elegance, we have for long been trying to find out in what way we could to "tame" the wildness of the Ribera tannins. We have now decided that from 2016 all our wine will be fermented and aged in Aranda thereby greatly helping the quality of the wine.

Tinta del País (Tempranillo) and 12% Garnacha

Production: 210 000 bottles.

Chateau Rocheyron , Gran Cru, Saint- Emilion

The vintage 2015 was without any doubt the best so far for Chateau Rocheyron . In many ways it is also an ideal vintage where the limestone soils of our plateau greatly helped to ripen the grapes to an ideal point .

Our conversion to Biodynamics show it self for the first time, the previous years we had trouble with rot but not so this year . So we very able to get a "full" harvest . around 38hl/ha .

The final blend is not done yet , as we are seeing with time how much Cabernet Franc can be blended in ideally as much as 15% would be great .

The wine is being aged in 30% new wood for up to 16 months.

85 % Merlot and 15% Cabernet Franc

Production : 22 000 bottles of Chateau Rocheyron