

# PINGUS 2018

## VINTAGE 2018

After several years marked by lack of water the year 2018 looked like an almost perfect growing season.

Generally, the year gave us good healthy vineyards, good yields of the vines and a good balance of the wines, thanks to a good functioning of the plants. It is a year when each winery was free to decide the desired style choosing the date of harvest and the vinification techniques without climatic or sanitary pressures.

In 2018 we started harvest on the 26th of September and finished the 8th of October. The balance of the year was achieved with earlier harvest and slightly higher yield.

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Pingus is made from two remarkable and complimentary 4,5 hectares of old vineyards both planted in 1929. On the 26<sup>th</sup> of September we harvested our San Cristóbal parcel followed by different parts of Barroso's on the 3<sup>rd</sup>, 6<sup>th</sup> and 8<sup>th</sup> of October. We went through short maceration before fermentation in 2,000 liters Taransaud wooden wats. In 2018 we also used our bigger closed 2,500 liters wooden wat for fermentation and aging of a part of Pingus. Malolactic fermentation and now aging took place in second year old French oak barrels from two different cooperages. It was aged for 22-24 months in wooden wat, 500 and 225 liter barrels.

Variety: Tinta del País

Harvest: 26<sup>th</sup> of September and from 3<sup>rd</sup> to 8<sup>th</sup> of October

pH: 3,77

Total acidity: 4,7

Alc. by v: 14,5 %

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D.O. RIBERA DEL DUERO

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EMBOTELLADO  
EN DOMINIO DE PINGUS