



## 2021 Pingus

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>
100	1080	2025 - 2045
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>
Luis Gutiérrez	Jun 13, 2024	End of January 2023, June 2024 Week 2, June 2022 Week 2

**Producer:** Pingus

**From:** Spain, Castilla León, Ribera del Duero,

**Color:** Red

**Type:** Table

**Sweetness:** dry

**Variety:** Tempranillo

Sisseck believes the texture of the 2021 Pingus is the finest he has achieved since the beginning and something that the Tempranillo does very well. There is a chalky feeling, which is not surprising, because the mother rock is pure limestone—even if some plots (Barroso) have more clay on top, deeper down is hard limestone and some sandstone. There is a sense of harmony and purity that I see in most of the 2021s. There's more depth, more concentration and more tannin here, and it's a wine for the very long haul; it's very, very young, but it's super harmonious and balanced. There's energy, clout and power but with great finesse. They have learned to control the extraction, and all of the grapes fermented with indigenous yeasts (each plot ferments on its own, there's no pied de cuve or anything); they are very careful to decide the moment they press, tasting a lot with a lot of precision, getting samples and sitting down to taste every day after the wine has fermented dry. He fermented the wine with some 30% of the clusters, which are selected at the sorting table when they see a perfect bunch. When they have full clusters, they have to do a delicate pigeage (not the case in 2022, but he used some in 2023). This is a super elegant and powerful Pingus that should age for a very, very long time in bottle. It very much follows the style of the years I like the most: 1996, 2016 and 2018. 7,974 bottles were filled in June 2023.