

Primeurs

2021

DOMINIO DE PINGUS

BODEGAS Y VIÑEDOS ALNARDO

The Year

2021 in Ribera has turned out rather brilliant after some fear of having a too warm and too dry growing season.

The winter and spring of 2021 was dry to very dry. By April we started to get some rains and there were fears that it was too little and too late. A rather cool spring didn't help as growth was slow.

Flowering happened earlier than expected and did drag on leading to irregularity in the fruit set. A big job of cleaning was expected.

Mildew was an ever-present factor but with big attention to detail never manifested itself.

Even though days were hot the nights were unusually cold leading to a lower than usual average temperature. Ripening was 7-10 days behind 2020.

Harvest was started the 20th of September in San Cristobal the second "lieu dit" of Pingus. The grapes were coming in at 14 potential alcohol. And we had good acidities as well. The pH was somehow higher than normal surely because of the stress during the summer.

Fermentations very smooth and very easy this year. Natural yeast was abundant. Also, color extraction was very easy meaning that we could ferment at 22 C and only pump over 30% of the tank volume. All in all, maintaining freshness and avoiding over-extraction.

Due to the rather high pH the malolactic fermentation was also very fast and in late November we could start to move some of the finished wines to barrel.

Like we have been doing since 2012 the aging for Pingus is in 12 month used barrels and for Flor de Pingus we still use some new barrels but not more than 20 %. This year we gave all the new barrels a month at PSI to season them a bit. We have also introduced 2 new wooden vats (15HL) for the aging of Flor de Pingus for the moment. Over time the idea is to use them for the aging of Pingus.

At PSI we have a new team leading the operations. Lula (Maria Luisa Carretero) has been a very important shift. She is working with so much precision it is a real joy, her hand and knowledge can easily be felt in the resulting wine. Harvest was started 22 September in Peñaranda and took 12 days. It was the biggest harvest we have ever done.

The wines

Pingus 2021

Pingus is time after time the standard bearer of our project. It has reached a level of perfection in vine husbandry that allow us, year after year to produce something outstanding.

This 2021 is no exception. Deeply colored but not black with beautiful sparks of ruby. A really deep nose of ripe fruit, Pingus is always more blue than red fruit, so it is extra important that is always on the fresh side. It must never get too jammy or heavy this is one of the real challenges making wine in these warm years. A great mouth with the texture of what i call 3D tannins, this crazy balance between a relatively high pH and quite rich tannins. I really do think it is the hallmark of great Tinto Fino from "Ribera del Duero". And in 2021 I think we hit it spot on. Not to talk about the length that carries the wine back and lingers.

In my humble opinion this is like a replay of the great 2000 Pingus.

Flor de Pingus 2021

The Flor de Pingus 2021 is less dark in color than Pingus itself. Pure ruby light. The nose is very fresh and more red than blue fruit. The 4 % Grenache that we have been adding through replanting surely helps here. Flor de Pingus is always lighter than Pingus but the quality of the tannins is of cause as important, and we aim more for a lush feeling than for something structural. This 2021 is very much the ideal of this. I am really proud of this wine!

PSI 2021

And now to something very different!

Since we started in 2007 we have been working very hard on finding the right style for PSI.

Not just the winemaking, but also the sources from where we get the grapes. I would say with the 2021 we are about to be there. We have identified one particular village that we now get around 35 % of our grapes from. The best vineyards in this village is on very great limestone soils that mark the wine with a lot of tension.

Psi 2021 is never the deepest colored wine, and I am happy for that. Very much red fruit and tons of freshness both from the 10% Grenache but also from the higher lying vineyards around 900 m in average makes this wine much more than just the 3rd wine that we do. It is really becoming a very marked, terroir-driven wine, although light and fresh (for a Ribera wine) also a wine with a long and lingering tension filled finish.