



P I N E A



PINEA: AN ARTISAN WINE

It arises from the founders' purpose to produce one of the best wines in the world. Pinea name was inspired by a beautiful and majestic Pinus Pinea tree, likely the largest in the region, which surrounded by old vines has witnessed centuries of history.

Pinea is an artisan wine, made "by hand" but with heart, with an origin sense, with respect for the terroir, but also to all the people involved in its preparation. Obtained from more than 30 years strains on 900 meters high soils in calcareous clay and with non-interventionist viticulture works that characterize our winery, the key lies in letting the grape speak at each step of the process.

Pinea is coupage and aging in new French oak barrels of fine grains and toasted medium to respect the shades of fruit during ageing. At all times of the development is looking for perfection in the processes to achieve a wine where the fruit is the star and expresses its elegance, a simply complex and unique wine, perhaps one of the best wines in the world.

WINEMAKER: Isaac Fernández

APPELLATION: Ribera del Duero

VINTAGE: 2014

VARIETY: 100% Tempranillo

pH: 3.79

TOTAL ACIDITY: 4.70 g/L

ALCOHOL BY VOL.: 14.2%

RESIDUAL SUGAR: 1.6 g/L

AGEING: 30 months in new French oak barrel

AGE OF VINES: 30+ years

FERMENTATION: Spontaneous

TOTAL PRODUCTION: 13,000 bottles

AVAILABLE IN: 75cl., 150cl. And 300cl.

DESCRIPTION

Medium, bright ruby color with slight fade of garnet highlighted by pinkish rim.

Nose is balanced, with pronounced aromas of ripe strawberry, raspberry compote, and crushed cherries along with subtle tones of lavender, tobacco leaves and new leather complemented by delicate smoke, toffee, and vanilla aromas.

Distinctively medium bodied. On the palate it reveals classy elegance and balance with intensity of dark berry fruit and well-integrated oak notes, racy acidity and silky tannins with a long, savory finish. Surprisingly very ready to drink now and should continue to reveal more layers of complexity over the next several years.

THE 2014 VINTAGE

Vintage of perfect climatology and abundance in the field which results in hard work of care and strain confection. Our zone climate, with 25 degrees temperature fluctuations during the harvest days, is ideal for handling bunches in 8 kilos baskets and performing the destemming processes during sunset.

P I N E A

WWW.PINEA.WINE