



100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2019 VINTAGE



"17 by Pinea", honors the year 2017, an important year in the life of our winery when we celebrated the commercial debut of our flagship PINEA.

The 'mountain' character of our fruit derives from our Estate's privileged location (approx. 3,000+ ft. above sea level) where vines 30, 40 and 70+ years of age overcome daunting weather conditions, from snowy winters to sizzling hot summers, with common 40-degree diurnal-nocturnal temperature fluctuations.

The lifted, complex aromatics of "17" are the result of passionate viticulture following sustainable and organic practices. Then careful grape selection (hand-harvested) and a non-interventionist approach to vinification allows the fruit to be the star. After patient aging for 20 months in French oak barrels, our privileged Terroir and attention to detail followed in every step of the wine-making process, result in one of the very best expressions of the Tempranillo varietal.

HARVEST:

A warm year with little climatic variation resulted in very healthy fruit. The cooler days of harvesting allowed us to better control the temperature of the incoming grapes prior to fermentation.

Grapes were selected and hand-picked in 14kg crates in the vineyard. Once in the winery, we carried out a second selection of grapes, keeping only the best clusters.

COUNTRY: Spain

APELLATION: Ribera del Duero

VINTAGE: 2019 - Crianza

VARIETY: 100% Tempranillo

pH: 3.8

TOTAL ACIDITY: 5.23 g/L

SUGAR: 1.7 g/L

AGING: 20 months in French oak barrels

AGE OF VINES: 30+ years

ALCOHOL VOL.: 15%

PRODUCTION: 40,320 of 750ml, 900 magnum and 40 jeroboam

DESCRIPTION:

Appearance: The wine displays ruby tones in the core with a deep garnet-red rim.

Nose: Highly perfumed with aromas of dark forest berries and cherries; expressive cheerful tones of ripe blackberry, with a fine thread of vanilla aromas and very mild notes of cedar playing a supporting role in the background.

Palate: Medium body with very elegant, velvety texture and a round, deep finish. The wine fills the mouth in a multi-sensory journey that reveals flavors as it traverses by. Acidity regulated by a mineral base that is typical of the chalky soils where of the vineyards grow. Broad shoulders with beautifully integrated tannins with a very long and lingering finish.

SERVICE:

"17" by Pinea captures the elusive combination of intense concentration and lifted, complex aromatics that distinguishes the best Ribera del Duero wines. The elegant tannins of "17" by Pinea are very fine and well integrated, characteristic of attention to detail and use of only the finest woods. To enhance the perfumed aromatics, decant for 15-30 minutes before pouring at cool temperature (60-65 degrees) and use a Burgundy stem.

