

PINEA

100% TEMPRANILLO
RIBERA DEL DUERO, SPAIN
2018 VINTAGE
WS: 95 - JS: 94



PINEA is born of the founders desire to make one of the best wines in the world. Its name is inspired by a beautiful and majestic Pinea tree, which is probably the oldest and tallest in the region. PINEA is an artisan wine, crafted with care and respect for its origin. A faithful reflection of the terroir and the passion of everyone involved in its creation. Grapes for PINEA are sourced from old vines, some of which for 90+ years have grown on clay-loam terrain at over 3,000 ft. altitude. Our viticulture team follows sustainable, bio-dynamic, and precision viticulture practices to ensure maximum grape quality. This is followed by a minimal intervention approach in vinification to let the fruit be the star.

The 2018 vintage of our flagship PINEA is an elegant and perfectly balanced wine that shows remarkable complexity and the lifted aromatics that have become the hallmark of all our winery. The fruit for the 2018 vintage of PINEA was sourced from selected parcels in our 80-acre Estate in Ribera del Duero which is a paragon of diversity and a mosaic of different soil characteristics, slope and exposure. This terroir provides our winemaking team an expansive selection of fruit characteristics and ultimately, wines with structure, acidity, elegant texture, and a unique sense of place. Primary fermentation in 500 liter oak barrels was followed by aging in new fine-grained French oak barrels of medium toast. The result is an elegant ensemble of complexity and aromas in which the fruit plays a leading role and beautifully integrated tannin structure.

HARVEST:

The 2018 vintage was characterized by a near-perfect climate. Denoted structure and complexity superior to the previous year, likely due to vines recovering from the late freeze of April 2017, as well as benefitting from two years of organic and bio-dynamic viticulture. After moderate temperatures in May and June, ripening was expected to be compromised, but in late July and August, optimal temperatures and some heat waves brought the cycle forward. Despite the spring humidity and some scattered storms in the Summer, the health of the bunches was not compromised. On average, September was the warmest since 1965 in Spain, with spectacular day-night temperature fluctuations between day and night. The weather conditions in mid-October were ideal and after manual harvesting in small baskets and careful grape selection, the grapes entered the winemaking process in excellent condition.

COUNTRY:	Spain	RESIDUAL SUGAR:	2.1 g/L
ALCOHOL :	15%	AGE OF VINES:	30+ years
APELLATION:	Ribera del Duero	FERMENTATION:	Spontaneous
VINTAGE:	2018	PRODUCTION:	10,140 bottles
VARIETAL:	100% Tempranillo	FORMATS:	750mL, 1,5L, 3L and 15L
pH:	3.81	AGING:	24 months in new French oak barrels
ACIDITY:	5 mg/L		

DESCRIPTION:

Appearance: Unctuous wine of medium-high layer with deep ruby red color with a garnet rim and high and deep layers. Clean and bright.

Nose: A grand melange of aromas of fruit, flowers, and spicy tones. Aromas of black fruit dominate (blackberries, ripe black plum, dried fig, strawberries, and black cassis), with exquisit perfumy scents of hibiscus, cocoa, violets, and lavender. Mineral notes and aromas of mild tobacco leaves, fresh leather, and an elegant, toasted background.

Palate: Decisively medium-bodied with powerful and elegant approach and a plush texture that is velvety and rich from start to finish. Sculpted tannins are well-integrated, and displays perfect balance on the journey through the front, mid and back-palate with vibrant acidity and a long, savory finish. Sweetness of black forest fruits, blackberries, and ripe black plum with scents of eucalyptus and spices such as clove and black pepper, mild nuttiness, coffee and smoke that enrich the harmonious finish.