



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 Pinus Pinea tree, which is probably one of the oldest and tallest in the region. Surrounded by old vines, it has been witness to centuries of history. PINEA is a hand-made wine crafted with care and respect for its origins: 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 ensure that the grape is able to express itself fully.

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 our 80-acre Estate in Ribera del Duero which is a paragon of diversity and a mosaic of seven primary vineyard parcels with different soil characteristics, slope and exposure, and additional sub-blocks defined by vines that range from 30 to 90+ years. This terroir provides our winemaking team an expansive selection of fruit characteristics, including structure, acidity, front, mid and back palate, and a unique sense of place. Primary fermentation in 500 liter oak barrels was followed by aging for final coupage 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 first buds of the 2018 vintage arrived a little later than normal. A year earlier we had experienced one of the biggest frosts in Ribera del Duero in living memory, which forced us at the beginning of 2018 to double our work in our vineyards when the plant revives and begins its cycle, taking great care in the formation of branches.

The 2018 grapes were taken to the winery with minimal intervention to respect the integrity of the fruit. In the winemaking process we discovered better attributes and new flavors resulting in a complex and delicious vintage.

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: Deep ruby red color with a garnet rim and high and deep layers. Clean and bright.

Nose: A grand melange of aromas from our fruits and exquisite barrels lead to the soft woody depth of spicy tones. The opulent and majestic base reveals abundant tannins and boldness in fruit that makes it remarkably generous for near-term drinking but that will also reward patient cellaring.

Palate: a powerful and elegant approach that is velvety and rich from start to finish. Excellent body with abundant but not overpowering tannin and well integrated alcohol, achieving a perfect balance on its journey through the front, mid and back palate before a long, savory end. Upon entry, leaves flavors of black forest fruits, blackberries, and spices such as clove and black pepper. It has a long and harmonious aftertaste and a smoky finish that gives it great length. A round, complex, and balanced wine that highlights the maximum potential of Tempranillo at its very best.