P50OL

100% TEMPRANILLO
RIBERA DEL DUERO, SPAIN
2018 VINTAGE
SINGLE VINEYARD, BARREL FERMENTED

PINEA 'P50UL' (2018 vintage) is a single-barrel expression of Pinea 2018, that seduces in the nose and enamours in the palate. Like the rest of the wines produced by Bodegas Pinea, PINEA 'P50UL' is the result of the vintners' desire to produce world-class wines that awaken the senses to create joy, and in so doing, becoming part of memorable moments.

PINEA 'P50UL' captures the soul of the winery: passion for viticulture, the expression of the terroir and careful vinification to let the fruit be the star. The name 'P50UL' is an acronym: "P" represents Pinea, and "500L" for the single barrique used in its production and aging. This limited-edition production consists of 333 bottles of 1.5Liters (Magnum format).

'P5OUL' is produced with 100% Tempranillo grapes, sourced from 50 year-old vines located in the northern section of the La Encina vineyard, farmed following organic and bio-dynamic viticulture practices and located at an average elevation of 3,060 feet. There, chalky, calcareous soils and common 40-50 degree diurnal temperature shifts, allow the grapes to develop a mountain fruit character with abundant perfumy aromatics and majestic complexity. Fermentation and aging took place in a single 500-liter barrel of French oak for 24 months.

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 were ideal for harvesting and the grapes arrived at the winery in excellent condition.

COUNTRY:	Spain	ALCOHOL:	15% vol.
D.O.:	Ribera del Duero	SUGAR:	0.32 g/L
VINTAGE:	2018	AGE OF VINES:	50+ years
GRAPE VARIETAL:	100% Tempranillo	FERMENTATION:	Spontaneous
ACIDITY:	4.98g/L	PRODUCTION:	333 bottles
AGING:	24 months in a single 500L French oak barrel	FORMATS:	1.5L.

DESCRIPTION:

Appearance: Unctuous wine of medium-high layer with cherry red trim and bright clarity.

Nose: A grand melange of aromas of fruit, flowers, and spicy tones. Blackberries, ripe black plum, dried fig, strawberries, and black cassis dominate; with perfumy scents of hibiscus, violets, and lavender; and aromas of mild tobacco leaves, fresh leather, and cedar. Deep intensity of black fruits that mark a good maturity with an elegant, toasted background.

Palate: Decisively medium-bodied. Powerful and elegant approach with 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.

PINEA