

PINTIA

2015

DESCRIPTION

Pintia is located on the banks of the Duero River, within the Toro Appellation. The extreme weather conditions, very cold in the winter and intense heat in the summertime, act upon its complex soil known for its large amount of boulders.

It is essential, for these reasons, to choose the perfect moment to harvest, preserving freshness of aromas and the wine's acidity.

Adapting to this warm vintage, Pintia 2015 was barrel aged in 80% French oak and 20% in American oak. We must highlight that new oak barrels were reduced by 20% to provide freshness to the wine.

Pintia 2015 offers interesting fruity and spicy aroma. This is a very concentrated vintage, but also has plenty of tension and persistence on the palate; a precise wine with a long journey ahead.

GENERAL INFORMATION

Alcohol by volume - **15 %**

Variety - **Tinta de Toro**

Average vineyard age - **32 years**

Vineyard surface area - **San Román de Hornija and Pedrosa del Rey**

Planting density - **1,000 plants/ha**

Altitude - **700 m**

Yield - **3,700 kg/ha – 25 Hl/ha**

Harvest - **Hand-picked in 12-kg cases**

2015 VINEYARD CYCLE

The end of the previous campaign closed with warmer temperatures than usual. The first frost episodes took place in mid November, although these were not important until the end of December. It was a cold winter with very low temperatures, as low as -4 oC in early January.

Spring was very rainy, concentrating half of the annual rainfall in this season. Budding occurred at the end of March. Summer was somewhat warmer than usual, although thanks to the water accumulated in spring the plant managed to extract the full potential of its soil and ripen the grapes with extra aromas and varietal flavors. Flowering took place the first week of June. During the month of August, the heat and the absence of the rain were the protagonists.

September was a dry month, leading to good sanity and a very balanced end of grape ripening. Vineyards achieved a very aromatic and harmonious finish which were harvested between the 10th and 21st of September.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 15 years if stored in the ideal conditions: 12-14 °C and 60 % relative humidity.

The recommended drinking temperature is 18 °C/64 °F.

PRODUCTION

14,144 half bottles, 251,512 Bordeaux, 6,543 Magnum, 512 Double Magnum, 40 Imperial, and 5 Salmanazar.

BOTTLED DATE

June 2019



PINTIA