



PINTIA

2012

DESCRIPTION

Pintia is located on the banks of the river Duero, about a hundred kilometers from the original Vega Sicilia estate, and it belongs to the Toro Appellation of Origin, characterized by hot Summers. The soils of our vineyards are both complex and poor, with their outstanding feature being the large amount of pebbles.

This region produces wines with a marked personality and structure. As part of our determination to achieve elegance, it is essential to choose just the right time to harvest so as to safeguard the freshness of aromas and the wine's acidity.

During the ageing process, we aim to fine-tune its personality by undertaking 90% of malolactic in barrels of both French oak (75%) and American oak (25%), which are always new. The wine then settles in the bottle until it is perfect for drinking.

Pintia is a wine of great colour intensity and profound layering.

It has a frank and expressive nose, with intense fruity aroma mixed with a subtle woodiness. These are wines with a very noticeable structure, but which are simultaneously voluptuous and pleasing.

They are, definitely, gastronomical wines that invite you to enjoy.

GENERAL INFORMATION

Alcohol by volume	15 %
Variety	Tinta de Toro
Average age of vineyard	35 years
Vineyard surface area	96 ha
Planting density	1,000 plants/ha
Altitude	700 m
Yield	3,500 kg /ha
Harvest	Hand-picked, in 12 kg-boxes

2012 VINEYARD CYCLE

Low precipitations in winter (much lower than average) and absence of heavy frost. Bud break 15 days late but a very fast budding. High temperatures in spring that help recover from the delay and flowering without storms and winds caused a good fruit set. Grape ripening in mid-August with extremely high temperatures and no precipitation that kept the cycle going. Warm harvest.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 10 years if kept in optimum conditions (12-14 °C) at 60% relative humidity, and constant temperature, protected from direct light.

Optimum drinking temperature is 16 °C.

PRODUCTION

159,759 bordeaux bottles, 4,500 magnum bottles, 400 double magnum bottles and 30 imperial bottles.

BOTTLED DATE

April 2014.

