

Bodegas Pintia

Bodegas Pintia Pintia 2018 is a bold and elegant red wine from the Toro D.O., showcasing the unique characteristics of the Tinta de Toro grape with its rich fruitiness, silky texture, and remarkable balance.

PINTIA



Pintia 2021

Toro, Spain

Region and Vineyards

Pintia originates from the **Toro D.O. region**, located on the banks of the **Douro River** in Spain. This area is known for its **extreme climate**, with cold winters and scorching summers, which profoundly influence the vineyards and their production.

The vines are planted at an **altitude of 700 meters** on complex, **pebble-rich soils**, which provide excellent drainage and reflect heat, aiding in the ripening process. The vineyards, spanning **108 hectares**, consist of **34-year-old vines** with a planting density of **1,000 plants per hectare**. The **yield is low**, at just **3,500 kg/ha**, ensuring concentrated flavors.

Winemaking

The **2018 vintage** experienced more rainfall than usual, particularly in the spring, which helped mitigate water stress. A mild frost in May and cooler, wetter conditions in July delayed the harvest slightly, but the even ripening period in September produced perfectly healthy grapes.

The grapes were **hand-picked** between 20 September and 7 October in small 12 kg crates. Fermentation took place in a **new production facility**, allowing for even greater precision in extraction. Ageing occurred in **both American and French oak barrels**, with an increase in the use of new barrels (5%) and a reduction in toast levels to preserve the fruit's purity.

The wine was bottled in **June 2019**, and production included various formats, from half bottles to large-format Salmanazars.

Alcohol :15,00 %

Composition: 100% Tempranillo

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Tasting Notes

- **Color**: Deep and intense ruby red.
- **Aroma**: Bright and fresh, with prominent notes of **ripe red and black fruits**, complemented by hints of **spices**, **graphite**, and subtle oak.
- **Palate**: Silky and balanced, with fine tannins and flavors of **blackberries**, **plums**, and **dark cherries**. The wine finishes long and smooth, with a touch of intrigue and tension.
- **Ageing Potential**: Suitable for drinking now, but can age gracefully for up to **15 years** under ideal conditions (12–14°C, 60% humidity).

Did you know?

Pintia 2018 is described as the most "vertical" and fruit-forward expression of Pintia to date, reflecting the balance between the vintage's rain-influenced freshness and the region's bold tradition of powerful wines.

Wine Pairing Ideas

- **Grilled Ribeye Steak with Rosemary Butter**: The wine's tannic structure and dark fruit complement the richness of the steak.
- **Roasted Pork with Plum Sauce**: The fruit-forward character of the wine enhances the sweetness of the sauce.
- **Mature Manchego Cheese**: The wine's bold flavors and silky texture pair beautifully with the nutty, savory notes of aged Manchego.
- **Wild Mushroom Risotto**: The earthy flavors harmonize with the wine's mineral and spice undertones.

96 James Suckling

James Suckling (JS) : 96 Points (2018)

Brooding but fresh nose, with tarry blackberries and fresh blue fruit. Iron, wet stones, violets and a hint of mocha, too. Full-bodied, mineral and broad on the palate with a stony feel, though not heavy at all. A really elegant, nuanced and extremely poised Pintia that you can enjoy now and for the next decade. A really eclectic Pintia showing more elegance and calculation.

95

Robert Parker (RP) : 95 Points (2018)

The 2018 Pintia comes from a cooler and wetter vintage when the grapes were picked between September 20th and October 7th, and it fermented in their new fermentation room where they feel they can be more precise. The wine still has 15% alcohol, with a pH of 3.82 and 4.6 grams of acidity. It had a shorter élevage this year and matured for 10 months in French and 18% American oak barrels, 81% of them new. The nose is very expressive, with bright cherry fruit, and the wine is fresher than the norm in the region, with integrated alcohol and oak, reflecting a very cool year, floral and perfumed. The palate is medium-bodied and reveals very fine and elegant tannins. This has to be one of the finest vintages of Pintia.Rating: 95+