

Pingus

Known for its extraordinary finesse, Pingus 2022 represents a rare confluence of refined power and delicate freshness , placing it among the world's most celebrated wines.

DOMINIO DE PINGUS



Pingus 2023

Ribera del Duero, Spain

Region and Vineyards

Pingus is produced in **La Horra**, one of Ribera del Duero's most elevated and eastern villages, situated at an altitude of 800–900 meters above sea level. This location benefits from significant diurnal temperature variation, characterized by **hot days and cool nights**, which enhances the concentration of flavors and preserves acidity.

The vineyards span **just over 4 hectares**, comprising two neighboring plots, **San Cristóbal** and **Barroso**, both planted in 1929. The limestone-rich soils, which form the backbone of Peter Sisseck's winemaking philosophy, imbue the wine with remarkable texture, definition, and complexity. Biodynamic practices, implemented since 2000, ensure the health of the vines and soil, while the dry, windswept climate naturally reduces disease pressure .

Winemaking

Pingus 2022 is crafted from **100% Tinto Fino (Tempranillo)**, sourced from low-yielding bush vines. This vintage marks a continuation of Sisseck's minimalist approach, focusing on the purest expression of the vineyard.

Fermentation took place using **natural yeasts** at low temperatures (around 23°C), reducing extraction to retain the wine's delicate aromatic profile. Aging occurred without the use of new oak, maintaining a focus on purity and precision. The absence of excessive handling allows the wine to preserve its natural vibrancy and balance.

Tasting Notes

- **Color**: Deep ruby-purple, with striking clarity and brilliance.
- **Aroma**: Exquisite aromas of **raspberry coulis**, **wild strawberry**, and a subtle herbal note of **mint leaf**, offering a seamless balance of fruit and freshness.
- **Palate**: The palate is **crystalline and ethereal**, with vibrant red fruit flavors that seem to float effortlessly, supported by fine tannins and a lingering, elegant finish.

Alcohol :14,50 %

Composition: 100% Tempranillo

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Did You Know?

Pingus is named after Peter Sisseck's childhood nickname, reflecting his deeply personal connection to this exceptional wine. Since its debut in 1995, Pingus has gained cult status, with consistently high acclaim for its purity and singularity.

Wine Pairing Ideas

- **Grilled lamb chops with rosemary**: The wine's vibrant red fruit and herbal nuances complement the savory richness of lamb.
- **Duck breast with cherry reduction**: The wine's delicate tannins and berry notes enhance the dish's sweet and savory balance.
- **Porcini mushroom risotto**: The earthy complexity of mushrooms pairs beautifully with the wine's depth and elegance.
- **Aged Manchego cheese**: Its nutty and tangy flavors harmonize with the wine's refined profile.



Robert Parker (RP) : 100 Points (2022)

Tasting a new vintage of Pingus for the first time is a special moment, and the 2022 Pingus shows the gentler profile of the vintage—it's perfumed, fruit-driven and peachy, with perfume and elegance. Peter Sisseck told me that it's his favorite vintage, because it's more the idea he has for this wine. He compared it to 2000 ("a vintage under the radar," he told me) and 1996. This aged exclusively in barrel; some vintages age for a while in 2,000- and 1,500-liter oak foudres, which was the case for the 2021, 2020 and 2018 but not in 2022. "I liked the evolution of the wine in barrel so much that I left it there the whole time," Sisseck explained. It's young and tender, ripe and juicy, with some spicy notes but with very good freshness and balance. There will be some 7,500 bottles of Pingus, and they expect to bottle it in June/July 2024.