

Dominio de Pingus

“One of the greatest young red wines I have ever tasted.” Robert Parker, Jr.

Pingus was trading at over \$200 before the first bottle was ever released. Peter Sisseck's monumental 1995 Ribera del Duero, from some of the region's oldest vines, was just that exciting. While other wines from Rioja and Ribera del Duero had achieved international recognition, *Pingus* was the first wine to transcend traditional Spanish winemaking. Peter had created a great, mammoth, supple testament of a wine—in short, a new archetype. With only a few vintages released, *Pingus* has already joined that elite club of producers—Raveneau, Chave, Giacosa—whose wines combine a true sense of their origins with fiercely singular personalities.

Peter's tiny production of fewer than 500 cases comes from three parcels of ancient, head-pruned Tempranillo vines. His true



genius may be demonstrated in the vineyard. The gnarled old vines have been carefully husbanded back to health—the trunks

straightened, lowered, and pruned back to 1-2 buds per stump. Yields range from a high of 20 to an incredibly low 9 hectoliters per hectare.

After fermentation in steel or large wooden vat, the wines are raised in 100% new French oak. Peter uses as little sulphur as possible. Like a top chef, Peter carefully seasons the young wines, controlling their exposure to oxygen and utilizing lees contact to give the final wines their exotic textures. Yet this simple discussion of techniques cannot begin to explain the final product, a wine Robert Parker says, “has established new benchmarks for quality in Ribera del Duero.”

Pingus

- 2003** — Parker: “96-100 rating ... one of the most profound wines ever made in Spain.”
- 2001** — Tanzer: “94-96 rating ... Extremely complex ... rich, sappy and fine ...”
- 2000** — Parker: “96 rating. Full-bodied, powerful, rich, and smoky, with great intensity ...”
- 1999** — Parker: “98 rating ... spectacular, nearly perfect ...”
- 1998** — Tanzer: “93-95 rating ... Extremely rich and superripe; ... Layered and sophisticated ...”
- 1996** — Parker: “97 rating ... this spectacular wine possesses a weight similar to the 1995, but is more evolved and accessible.”
- 1995** — Parker: “98 rating ... a stunningly pure, fabulous, full-bodied wine ...”

Flor de Pingus

- 2003** — Parker: “93-95 rating ... exhibits an exuberant, expressive nose...”
- 2000** — Parker: “90 rating ... it is a hedonistic as well as intellectual turn-on ...”
- 1999** — Tanzer: “91 rating. Dense, lush and smooth ... very suavely made; harmonious, concentrated and long on the aftertaste.”
- 1996** — Parker: “90 rating ... intensely concentrated fruit, full body, and outstanding purity and harmony. Bravo to proprietor Peter Sisseck for these extraordinary Spanish wines.”
- 1995** — Parker: “90 rating ... a sweet, rich, open-knit, black currant-scented wine that offers lavish new oak and ripe, opulently textured fruit flavors of blackberries and cassis.”

DOMINIO DE PINGUS

Ribera del Duero, Spain

OVERVIEW

First Vintage: 1995
Proprietor: Peter Sisseck
Winemaker: Peter Sisseck

VINEYARD INFORMATION

Soils: Limestone-rich clay and gravel
Zone: La Horra
Harvest: by hand
Vineyards: Barroso (2.5 hA, >65 yrs.)
San Cristobal (1.5 hA, >70 yrs.)

RECENT VINTAGES

2006 – Overall, a difficult vintage in Ribera. Some well-timed rains led to complete skin maturation, and fresh aromatics.
2005 – Even more concentrated than the 2000 and 2004, Peter believes his 2005s to be the best, and potentially the most long-lived, wines he has made.
2004 – A monumental vintage that was more classically styled than 2003.
2003 – Peter's old vines weathered the heat well and yielded what were very possibly his finest wines up to that point.
2002 – Relatively cool season, with rain at harvest. No Pingus was released.

ADDITIONAL WINEMAKING NOTES

No fining or filtration. Minimal rackings.
100% destemming.
Pingus has been Biodynamic since 2000, Amelia since its first vintage in 2003, and Flor since the 2005 vintage.

THE WINES

Flor de Pingus

Fruit Source: Rented vineyards (35+ year old vines), all from the La Horra zone.
Grapes: 100% Tempranillo
Ave. Yield: 20-25 hL/hA
Oak Aging: 14 months in 100% new barrique
Production: 4,000cases

Ribera del Duero “Amelia”

Amelia is a single barrel cuvée made from a special parcel of 100+ year old vines.
Grapes: 100% Tempranillo
Ave. Yield: ~10 hL/hA
Aging: 18 months in one Darnajou barrique.
Production: 25 cases (2005 vintage)

Pingus

Grapes: 100% Tempranillo
Ave. Yield: ~12 hL/hA
Aging: 18 months in new barrique.
Production: ~400 cases (2005 vintage)