

PINTIA

2019

DESCRIPTION

Pintia lies on the banks of the Duero River, within the DO Toro. The extremely cold winters and hot summers have an effect on the complex soils, which are rich in pebbles.

It is therefore essential to pick the grapes at the right moment to preserve the fresh aromas and acidity of the wine.

The vintage was hot and dry. It rained just before the harvest, which helped us to tame the powerful, concentrated and rustic skins. We gave the skins time to polymerise, but the priority was always to pick fresh grapes. This vintage was more about infusion than extraction. 15% of the wine was aged in large containers to preserve its fruitiness and freshness.

It was a vintage of great concentration, so we had to limit the influence of the toasted oak in favour of freshness.

Pintia 2019 is energetic, bold and full-bodied, but it is also silky. We had to work really hard to tame it, but we are proud of the result.

GENERAL INFORMATION

Alcohol by volume - **15 %**

Varieties - **Tinta de Toro**

Average age of the vineyard - **35 years**

Vineyard surface - **110 ha (San Román de Hornija and Pedrosa del Rey)**

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

Elevation - **700 m**

Yield - **3,500 kg/ha - 24,5HI/ha**

Harvest - **Manual, in 12 kg boxes, from 18 September to 1 October**

2019 GROWING SEASON

Temperatures in 2019 were above average, which, together with low rainfall, especially in the spring, resulted in a warm year.

The weather was good towards the end of the ripening period, with a little rain just before the harvest, which helped the grapes to mature.

Throughout the harvest there was no rain and the days were warm, resulting in excellent sanitary conditions.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be cellared for 15 years if stored in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

Best served at 18 °C / 64 °F.

PRODUCTION

14,124 half bottles, 224,724 standard Bordeaux bottles, 6,587 Magnum, 498 Double Magnum, 43 Imperial and 5 Salmanazar.

BOTTLING DATE

April 2021

