



# PINTIA 2013

## TASTING NOTE

### DESCRIPTION

Pintia is located on the banks of the Duero River, within the Toro Appellation. The extreme weather conditions, very cold in the winter and intense heat in the summertime, act upon its complex soils characterized by large amount of pebbles.

As part of our determination to achieve the elegance of a Vega Sicilia, 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 malolactic fermentation in 70% French oak barrels, 25% American oak and 5% Hungarian oak, later resting in the bottle until it is perfect for drinking.

**Pintia 2013 is a wine of great colour intensity and profound layers. It has a frank and expressive nose and intense fruity aroma mixed with a subtle woodiness. This vintage offers a very noticeable structure and personality. It is remarkably fresh, energetic, elegant, with a long journey ahead of it.**

### GENERAL INFORMATION

Alcohol by volume	14,5 %
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 cases

### 2013 VINEYARD CYCLE

Rainy winter of mild temperatures. Spring starts with a slight delay at bud break along with frost on April 27th (-4°C) which causes the vineyard to suffer different levels of damage in each plot. Lower temperatures than usual continue in May leading to a 15-day delay in flowering.

Growing delay extends through June and July with heavy rainfall which causing damage in several plots in Villaester. Veraison is twelve days late compared to 2012. August and September were hot and dry resulting in great balance of the grapes. Harvest took place between September 26th and October 15th along with sporadic showers causing no major problems.

### 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

149.449 Bordeaux bottles, 5.558 Magnum bottles, 400 Double-Magnum bottles, 35 Imperial bottles.

### BOTTLED DATE

April 2015.

