

PINTIA 2020



PINTIA

WINEMAKER'S DESCRIPTION

Pintia combines the tradition and character of Toro with the modernity and elegance inherent to the estate. The Tinta de Toro vines are rooted in poor, stony, sandy soils in a climate with low rainfall and marked temperature contrasts. Given the potential of this terroir, choosing the right moment to harvest the grapes helps to obtain wines with balance and finesse.

The timing of the harvest was even more important in 2020, a powerful and concentrated vintage. We reduced extraction during the fermentations and introduced amphorae into the ageing process, reducing the impact of the toast and preserving freshness.

Pintia 2020 is opulent, juicy and full of character, yet smooth and elegant. This is a wine that hugs you and won't let go.

GROWING SEASON

This vintage saw above average rainfall. The abundant and well distributed rain meant that the vines had access to water throughout the growing season.

The mild spring temperatures meant that budding and flowering were completed without any setbacks, and fruit set was uniform and optimal, with no millerandage.

The summer went on with occasional rain and daily temperature variations that favoured ripening.



STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential for more than 15 years if stored in optimal conditions: 12-14°C / 54-57°F and 60% relative humidity.

Best served at 18°C / 64°F.



PER 100 ML 417 KJ / 100 KCAL

ALCOHOL BY VOLUME - 15.5%

GRAPE VARIETY - Tinta de Toro

AGEING - 11 months in barrels and amphorae, and 30 aging in bottle

AVERAGE AGE OF THE VINEYARD - 35 years

VINEYARD SURFACE - 110ha in San Román de Hornija, Pedrosa del Rey, Toro and Morales de Toro

PLANT DENSITY - 1,000 plants/ha

ELEVATION - 700m

YIELD - 3,000kg/ha - 21hl/ha

HARVEST - Manual, in 12 kg boxes, from 9 to 23 September

PRODUCTION - 14,304 Half Bottles, 209,009 Bordeaux, 6,645 Magnum, 500 Double Magnum, 40 Imperial and 5 Salmanazar

BOTTLING DATE - April 2022

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