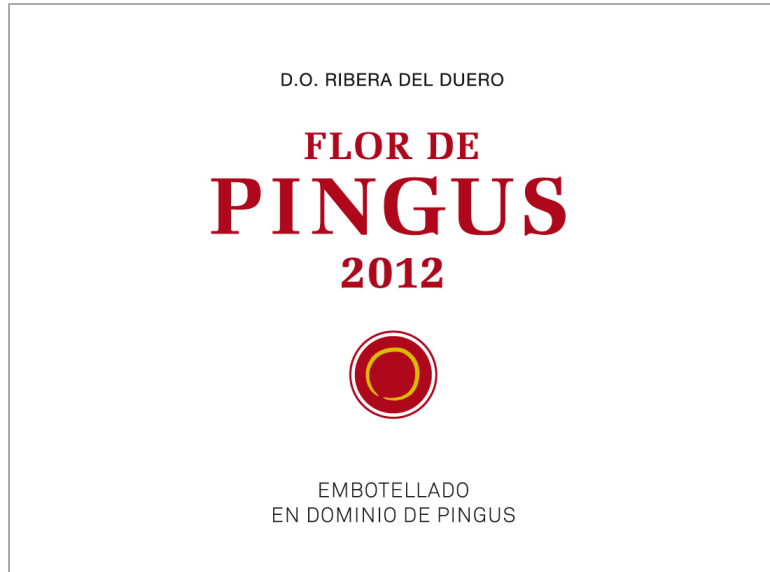


FLOR de PINGUS 2012



“What you get is very harmonious and elegant, no exuberance here, but classical proportions, perfectly integrated oak and superb balance. A very worthy version of Flor, a wine that has grown a lot since the initial vintages... a big jump in precision for the wines...”

Luis Gutiérrez – August 2014

WA#214

This dry year, with the absence of a winter water reserve, combined with a warm summer, greeted the September rains with glee. In spite of this shortage of water, the deep-rooted vines of the sixteen parcels forming Flor de Pingus rallied to their true colours and consequently showed the solid expression of their terroir.

The sixteen vineyard lots were selected at their optimum maturity and then vinified separately in sixteen 4000 litres stainless steel tanks. In 2012, and for a première at Dominio de Pingus, some of the lots were inoculated during the alcoholic fermentation with a yeast selection collected from one of our Pingus vineyards.

The malolactic was made in French oak barrels and Flor de Pingus was aged nineteen months in one-year old French barrels.

Production: 66 000 bottles
100 % Tinto Fino (Tempranillo)
14.5% alc.
Yield: 15hl/ha
Bottled: July 2014
Winemaker: Peter Sisseck