

RIBERA DEL DUERO, SPAIN

Dominio de Pingus



TECHNICAL INFORMATION

Both the Pingus and the Flor de Pingus vineyards are located in the La Horra sub-zone of Ribera del Duero. Pingus is selected from two old parcels, Barroso (2.5 ha) & San Cristobal (1.5 ha), both planted in 1929. Proprietor, Peter Sisseck, was an early convert to Biodynamics in the early 2000s. He has today a dairy farm where the composts and preparations can be produced. All harvesting is by hand. The fermentations start spontaneously with indigenous yeasts in upright wooden fermenters, and he racks only the minimum necessary during *élevage*.

Established: 1995 (First Vintage)

Proprietors/Winemakers: Peter Sisseck

Appellation: Ribera del Duero

Soils: Limestone-rich clay and gravel

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Flor de Pingus	31 ha from the La Horra zone. Most vines are over 50 years old. 100% Tempranillo. Biodynamic since 2005 vintage.	Aged 18 months in mix of french barrels (30% new).	6,500 cases
Ribera del Duero "Amelia"	Amelia is a single barrel cuvée made from a special parcel of 100+ year old vines. 100% Tempranillo. Biodynamic since first vintage in 2003.	Aged 18 months in a single <i>barrique</i> .	25 cases
Pingus	Selection of fruit from Barroso and San Cristobal. 100% Tempranillo. Biodynamic since 2000.	Aged 18-24 months in 2nd passage barrels.	~500 cases