





Spain has the terroir to offer the very best version of the Tempranillo grape, and this wine reflects the full potential of this variety. Our vineyards are located in the highest areas of the Ribera del Duero where the weather and altitude demand the best of the grapes. The personality of the Ribera del Duero and the passion of its craftsmen are reflected in every sip of

VINTAGE:

The key weather event was the spring frost that affected the whole region, mostly during April. This fact complicated work in the fields during the summer as well as canopy management, however, despite this weather challenge, the size and quantity were adequate and the grapes were harvested with a very high level of quality. The yields were lower than in other vintages, but this concentrated the potential and quality of the grapes.

The harvest was carried out by hand, in 12kg crates, and then the grapes were transported to the winery to pass along a selection table. Fermentations took place in 10,000 liter stainless steel tanks with initial cold macerations to preserve all the varietal aromas. Temperature control during the process favored the extraction of the color and polyphenols that give the wine part of its body and complexity.

COUNTRY: Spain
D.O.: Ribera del Duero
VINTAGE: 2017 - Crianza
GRAPE VARIETY: 100% Tempranillo
pH: 3.62

TOTAL ADICITY: 4.90 g/L ALCOHOL:
AGING: 18 months in French (70%) and FORMATS:
American (30%) oak barrels

RESIDUAL SUGAR: 1.4 g/L
WINEMAKER: Isaac Fernández
AGE OF VINES: 30+ years

PRODUCTION: Spontaneous 1,852 CASES (9L) ALCOHOL: 14.8% vol.

750mL,1,5L and 3L

DESCRIPTION:

"17" by Pinea captures the elusive combination of intense concentration and lifted, complex aromatics that distinguishes the best Ribera del Duero wines. The lifted aromatics and elegant, supple body of "17" by Pinea is particularly appealing and a departure from the more aggressive, heavily extracted style typically found in wines from the region. To enhance the perfumed aromatics, decant for about 30 minutes before serving at a cool 60 degrees and use a Burgundy stem. Enjoy now and in the next 10-15 years with hearty dishes like lamb-chops, any kind of steak and game food and as stated by Master Sommelier Ian Cauble: "celebrate getting in on the ground floor of one of Spain's most exciting new wine ventures."

Appereance: The wine displays an opaque garnet-red core with hints of light purple at the rim.

Nose: The nose is regal and highly perfumed, expressing the classic fruit profile of Tempranillo with its own unique finesse very reminiscent of fine Burgundy. Black forest fruits, plum, and blueberry dominate with hints of light accents of vanilla, cacao nibs and cedar playing a supporting, background role.

Palate: The palate broods with fresh plum and berry compote laced with high-toned red fruits. The wine has broad shoulders, but also soft edges with chalky tannins and a lively mineral acidity driving a long and supple finish.

