





The lifted, complex aromatics of "17" are the result of passionate viticulture (Organic, Sustainable, Non-irrigated), careful grape selection (hand-harvested) and a non-interventionist approach to vinification which allows the fruit to be the star. Then a patient aging for 20 months in American and French oak barrels and attention to detail in every step of the winemaking process result in the maximum expression of the Tempranillo varietal at its very best.

The 'mountain' character of our fruit derives from our Estate's privileged location (approx. 3,000+ ft. above sea level) where vines 30, 40 and 70+ of age overcome daunting weather conditions, from snowy winters to sizzling hot summers, with common 40-degree diurnal-nocturnal temperature fluctuations.

HARVEST:

The first buds of the 2018 season arrived in early and mid-May, later than normal; probably a consequence of the frosts experienced the previous year - the worst in 25 years, which required an extraordinary work during the 2018 season to assure proper formation of damaged branches. Excellent climatology during growth season and cool temperatures in the Fall provided ideal conditions for the fruit to slowly reached maturity and a late October harvest.

The 2018 grapes were taken to the winery with minimal intervention to respect the integrity of the fruit. Duing the winemaking process we discovered better attributes and new flavors resulting in a complex and delicious vintage.

COUNTRY: Spain SUGAR: 1.7 g/L

WINEMAKER: Isáac Fernández, Rodrigo Sierra AGING: 20 months in French and American

APELLATION: Ribera del Duero oak barrels

VINTAGE: 2018 - Crianza VARIETY: 100% Tempranillo

pH: 3.78

ALCOHOL VOL.: 15%

TOTAL ACIDITY: 5.53 g/L

AGE OF VINES: 30+ years FERMENTATION: Spontaneous

PRODUCTION: 19,420

FORMATS: 18,400 (750ml) - 990

magnum and 30 jeroboam

DESCRIPTION:

Appearance: The wine displays violet and ruby tones with bright, fiery and deep garnet-red core. Nose: Highly perfumed with aromas of fresh red fruits and forest berries; expressive cheerful tones of somewhat ripe dark berries, with a fine thread of vanilla aromas and very mild notes of cedar playing a supporting role in the background.

Palate: Silky and velvety texture with round and deep finish. The wine fills the mouth in an elegant journey revealing flavors as it traverses by. Acidity regulated by a mineral base that is typical of the chalky soils where of the vineyards grow. Broad shoulders with beautifully integrated tannins with a very long and lingering finish.

SERVICE:

"17 by Pinea" captures the elusive combination of intense concentration and lifted, complex aromatics that distinguishes the best Ribera del Duero wines. The elegant silky tannins of "17 by Pinea" are characteristic of attention to detail in winemaking and use of only the finest woods. To enhance the perfumed aromatics, decant for 15-30 minutes before pouring at cool temperature (60-65 degrees) and use a Burgundy stem.

