

PINEA

100% TEMPRANILLO
RIBERA DEL DUERO,
 SPAIN
VINTAGE 2014



PINEA is born of the founders desire to make a wine on a par with the world's finest. Its name is inspired by a beautiful and majestic Pinus Pinea tree, which is probably one of the oldest and tallest in the region. Surrounded by old vines, it has been witness to centuries of history.

PINEA is a hand-made, artisanal wine made with the heart. Crafted with care and respect for its origins, it also faithfully reflects the terroir and the passion of everyone involved in its creation. It is made from old vines, grown on clay-loam terrain at high altitude. Our winery is characterized by its minimal intervention approach to precision viticulture, key to ensuring that the grape is able to express itself fully.

PINEA is aged in and blended from new fine-grained French oak barrels of medium toast, which winemaking, in order to successfully create a wine in which fruit plays a leading role, integrated with respect the fruit during the aging process. Perfection is sought at each and every stage of the complexity of oak. A unique wine. Elegant. Subtle. Perhaps one of the very best in the world.

HARVEST:

There were no major weather incidents during the key periods of the vine's growth cycle and harvest. As such, the 2014 vintage was abundant, meaning that a lot of work in the fields was needed to care for and manage the vines, to obtain the best quality fruit. The quality of the grapes was excellent.

Harvest was carried out with very patient care. The best bunches were selected in the most exceptional parcels in our estates and picked by hand, placed in 12kg crates and then transported to the winery. Upon arrival, they were sorted by hand on a selection table, retaining only the grapes with the greatest potential.

A percentage of the wine was produced through "vinification integrale", in which both fermentation and aging take place in French oak foudres, blended with some wine aged in new French oak barrels, depending on the needs of the vintage.

COUNTRY:	SPAIN	ALCOHOL VOL.:	14.2%
WINEMAKER	Isaac Fernández	RESIDUAL SUGAR:	1.6 g/L
D.O.:	Ribera del Duero	AGING:	30 months, new French oak barrels
VINTAGE:	2014	AGE OF VINES:	30+ years
GRAPE VARIETY:	100% Tempranillo	FERMENTATION:	Spontaneous
pH:	3.79	PRODUCTION:	less than 1,000 cases
TOTAL ACIDITY:	4.70 g/L	FORMATS:	750 mL., 1,500 mL. y 3,000 mL.

DESCRIPTION:

Appearance: It is a clean and bright, deeply colored, almost opaque, ruby red wine with a garnet rim.

Nose: It is clean and balanced, and very intense in aromas. As is typical for the varietal, it is rich in black fruit aromas, predominantly blackberry. The use of new oak gives pungent aromas of bitter chocolate, coffee, cedar and smoky notes that give length and depth.

Palate: It has a powerful attack, which fills and envelops the palate from start to finish. Full-bodied, it has high tannins and considerable alcohol, although both are very well integrated. It is perfectly balanced on its passage through the mouth, leaving flavors of black forest fruits, blackberries and spices such as clove and black pepper. It leaves a long, harmonious aftertaste. It all comes together in a finish of smoky, slightly bitter notes, which give it great length and a persistence that lasts a long time after drinking. A complex, well-balanced wine that shows the full potential of oak-aged Tempranillo.

