



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



THE WINES OF PETER SISSECK

2011 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND HONG KONG



“Without doubt, the 2011 vintage will be remembered for its maturity and soft tannins. The wines in the making already show a certain likeness to the 2009 vintage, with rich finesse and mature tannins.”

PETER SISSECK, JUNE 2012



Peter Sisseck

BACKGROUND

We are extremely proud to be the exclusive UK and Hong Kong agent for Dominio de Pingus – one of the most iconic, highly sought-after wines in the world today, as well as Flor de Pingus – another favourite and Psi, the most recent recruit to the Pingus portfolio. 17 years ago Peter Sisseck had a dream – turning back the clock, the imagination, vision and ambition of a young Peter, is extraordinary. What must the locals have thought of a Dane in their midst, unable to speak the language and versed only in the traditional winemaking of Bordeaux.

Ribera del Duero itself was then something of an interloper in the Spanish Hall of Fame with Vega Sicilia and Pesquera being the only two wines to have captured the attention of the outside world. Not only was Peter an outsider, but he had the blatant audacity to revolutionise accepted norms in both the vineyard and winemaking – somewhat fearless in a region steeped in conservative tradition.

One can but imagine the degree of teeth sucking and heavenward glances as the locals watched on.

Those prophesying Peter's inevitable demise would have been somewhat chastened when the first vintage, 1995, absolutely astounded the critics. The wine took the wine world by storm in its balance between a certain classicism and a totally authentic, unique sense of place.

TODAY

Peter's cellar today is in a wonderful spot, on the banks of the river, at Quintanilla de Onesimo in the Ribera del Duero. The building from the outside is simple and traditional yet within those outer walls is framed a winery of inspired vision and complexity.

The pristine, whitewashed walls of the upper cellar make for an almost monastic feel. The fresh morning air moves freely through wide open windows, which look onto an inner courtyard, cooling the cellar naturally, before the sun is too high. Below, a surprise is to be had in a very rare, underground, vaulted barrel cellar originally built in 1832, coveted for years, and now beautifully restored by Peter.

The place is immaculate, housing large open-topped vats alongside glistening stainless steel.

Back at ground level, across the courtyard, is housed a state of the art laboratory, one area of which is dedicated to the preparation of biodynamic treatments and a wonderfully modern set of offices.

This paradoxical juxtaposition of traditional and modern is of course extremely apt as it reflects the style of Peter Sisseck's wines, all of which have a very modern look and feel, whilst retaining a certain classicism at their core.

We are delighted to present here Peter Sisseck's portfolio from the 2011 vintage – three exceptional, inimitable wines which are so true to their origins.

Alison Buchanan
Associate Director, Buying
June 2012



DOMINIO DE PINGUS

Although relatively unknown as a region when Peter arrived there, Ribera del Duero had a long viticultural history. Believing that history is an astute informer of the present, Peter was absolutely convinced the region had the potential to produce Spain's finest wines. His first years in the area were spent managing another highly successful project, Hacienda Monasterio, during which time he had the chance to hatch some ideas of his own. He had observed wonderful parcels of ancient vines, naturally low-yielding due to their tremendous age. Many were planted on exceptional sites which he knew instinctively could produce something truly exciting, albeit in very small quantities. Remaining as consultant at Monasterio, Peter threw himself into this new endeavour, to which he attached his childhood nickname and Thus Pingus was born.

Planted at altitudes of more than 800m above sea level in La Horra, Pingus vines enjoy warm, sunny days and refreshingly cool nights during the growing period. These swings in temperature ensure increased complexity and vibrant freshness.

At Monasterio, Peter had plenty of opportunities to observe and assess the highly-acclaimed neighbours, Pesquera and Vega Sicilia, but elected to plough a different course, favouring indigenous Tinto del País, like Pesquera in that but was determined to push it to dizzying heights and elected to utilise French, rather than US oak.

From these squat, gnarled Tinto del País vines (a cousin of Tempranillo) of sixty years and more, Peter coaxes a ridiculously small production of 20 hl/ha at best – though at times as little as 9hl/ha. Organic from day one, Pingus has been farmed according to biodynamic disciplines since 2000. Pruning and sorting are rigorous and ruthless. For a farmer, consciously and deliberately producing low yields is an anathema but therein lies the secret and obsession for quality.

Pingus is vinified in open-topped wooden vats and aged, generally, in new oak, but there is nothing systematic about anything Peter does – he's a gut-feel/hunch kind of a guy.

Even Peter must have questioned what all of the care, attention, indulgence and apparent waste would deliver in the finished wine. These were uncharted waters. As it happened, almost miraculously, the educated gambles paid off. Pingus soared to worldwide acclaim with the first vintage, 1995, as did Peter's reputation as a truly gifted winemaker.

FLOR DE PINGUS

A jewel of a property, achieving ambitious prices, Pingus was nonetheless a precarious stand-alone business as production will always be subject to the whims of Mother Nature. Other opportunities beckoned with Flor de Pingus waiting in the wings.

Peter chose a pragmatic option, which would allow him to protect the integrity of Pingus, spread risk and increase production. He sought out different plots of land, well-sited with younger vines. The fruit from these plots would produce Flor de Pingus. Flor exhibits a very individual style, albeit bearing the peerless Sisseck hallmark- purity and freshness. Flor de Pingus is a great wine in its own right, with its own faithful followers – hugely deserved. Although younger, the vines here clock in at a very respectable 35 years on average, the more recent vines planted at between 6,000 and 10,000 vines per hectare to encourage competition. In this way the individual vines roots need to dig more deeply for nutrients, thereby adding complexity.

Flor de Pingus is fermented in stainless steel, sees 75% malolactic fermentation in new oak and is then aged 50% in new oak. Both Pingus and Flor de Pingus are in great demand. Having set enormously high standards from the outset Flor de Pingus has become even more focused as Peter, mirroring Pingus, fully embraced organic principles with Biodynamic viticulture the goal. Pingus has been fully Biodynamic since 2000 and Flor de Pingus from 2005.

PSI

Before long Peter would witness the success of Flor de Pingus going the same way as Pingus. Despite the greater volumes, in a very short time demand began to exceed supply which left Peter with a dilemma. He had access to additional vineyards where he could access grapes but he was anxious not to change the trajectory of Flor. And with that PSI was born.

The PSI project (his initials make up the Greek letter PSIΨ) is very different from both Flor and Pingus. With PSI, Peter seeks to capture and protect the very essence of the Ribera del Duero, revisiting and reinventing tradition whilst adding a touch of philanthropy for good measure.

For all his relaxed, convivial bonhomie and his passion for wine, Peter has a serious side. Over recent years, wine production in the Ribera del Duero has soared, although not always at the quality end of the spectrum. The region's heritage of old vines is under threat as they are seen simply to be an impediment to efficiency and growth. Peter has forged relationships with growers who might be tempted by the promise of an easier life, offering them an alternative way of working. The threat to these old vineyards is very real. Peter has watched desperately as farmers run their vineyards into ruin. Incentivised by payment based on weight, they are effectively encouraged to overproduce, with labour saving chemicals and pesticides adding to the problem. Peter realises that these are proud people and that as a fair, blue-eyed Dane he would be ill-advised to try and instruct – so he works alongside the farmers, helping where he can, in an advisory capacity, encouraging moves to organic viticulture and rewarding by paying a premium. He pays three or four times the going average rate for his grapes – a powerful incentive.

Peter has a great deal of passion for Ribera del Duero – as well as a profound sense of gratitude. PSI has become so much more than a wine, it is a philanthropic endeavor to preserve the traditions and a way of life built up over decades and is a means to pay something back to the region.

2011 VINTAGE NOTES

Potentially a very exciting vintage from a generally warm year, which happily avoided the perennial potential pitfalls of hail and frost.

The autumn of 2010 was mild and winter was both cool and wet followed by a summer which was very dry.

Spring was warmer than normal, making for an earlier bud-break and the dry, warm summer provided an ideal growing season. In some cases, what were essentially drought conditions, may have led to considerable vine stress. At Dominio de Pingus, the roots of the old vines are able to dig deeply for nutrients and the vines were in top condition. As Peter put it, he was able to reap the benefits of all the hard work done over the years and for him it was a seamless year, relatively easy and a “feel good” harvest, despite there being complications in other areas of Ribera del Duero in 2011.

Peter picked later than many of his neighbours, some of whom started on the 10th September. At Dominio de Pingus they began on the 23rd and ended with the later maturing parcels on the 14th October. Unusually for the Ribera del Duero, where the temperatures generally fall dramatically at night, this year's harvest time saw unusually warm days and nights but, once again, the extensive root systems of the old vines meant that Peter's vines were unaffected.

THE WINES

PSI

Corney & Barrow Score 18+

Psi 2011, whilst tasted in an embryonic phase, presents much of its latent charm. Deeply coloured, it offers a profusion of primary berry fruit, warm compote, violet and rose aromatics, complemented by crushed minerals. Very pure and upbeat, this has a lovely vitality, spiced richness supported by rounded well-integrated tannins, enveloped in supple, ripe fruit. This should show well in youth yet shows real capacity to age.

Recommended drinking dates 2013–2018+

£199/case of 12 bottles, in bond UK

£100/case of 3 magnums, in bond UK

FLOR DE PINGUS

Corney & Barrow Score 19++

Rich, jet-shot plum in hue, with a fuchsia rim, this is opulently textured, clinging to the glass. The nose is sweet and ripe, red and black fruit to the fore with nuances of eccles cake and toasted oak. The palate then rises to the challenge, luscious and ripe, supported by beautifully rounded, well-integrated tannins. The curious thing here, rather disarming given the generosity of the palate, is the prevailing freshness and an elegant classicism – a really fine Flor de Pingus.

Recommended drinking from 2015–2026+

£455/case of 12 bottles, in bond UK

£230/case of 3 magnums, in bond UK

PINGUS

Corney & Barrow Score 19+ to 20

“More and more I accept that Pingus makes its own style. Acceptance of this makes it easier in the future even to make it more than it is today.”

PETER SISSECK, APRIL 2012

Intensely coloured, opaque jet-plum, firm to a tight, bright rim, this has a very serious, avuncular nose, dark and brooding, revealing snatches of blueberry and black fruit initially. The palate, more effusive, presents really dark, concentrated fruit, suppressed power and a sense of disciplined restraint. There are nuances of citrus, bitter coffee and pure minerals as well as a savoury feel, adding to the overall complexity even at this embryonic stage.

Recommended drinking from 2018–2029+

£2,650/case of 6 bottles, in bond UK

£885/case of 1 magnum, in bond UK




TO ORDER

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OR 01875 321 921 (EDINBURGH)

We strongly advise you call to confirm receipt of your order

 These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

14–16 A very good to excellent wine

16–18 An excellent to outstanding wine

18–20 An outstanding to legendary wine

A definitive score of a young wine is almost impossible.

We usually offer a spread (e.g. 14–16) which relates to a potential to achieve a higher mark.

A ‘+’ adds further to that potential.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

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