



Peter Sisseck, Dominio de Pingus & Flor de Pingus 2008 Vintage

Dominio de Pingus

Danish born and Bordeaux-trained, Peter Sisseck arrived in the Ribera del Duero, Northern Spain, in 1990. He had been sent to the then little known area to work on a short-term project at the winery, Hacienda Monasterio. Peter put in an enormous amount of hard work turning the winery into a resounding success - and demonstrating the region's vast and exciting potential to produce fine wine. He cancelled his planned return to France and looked for the next challenge.

Peter sought out parcels of ancient vines on the best *terroir* which he instinctively knew would produce something exciting, if in small quantities. In 1995, from two carefully selected vineyards of squat, gnarled, Tempranillo vines, he crafted the first vintage of Pingus. No-one had ever seen anything like it before. It soared to worldwide acclaim, as did Peter's reputation as a truly gifted winemaker.

Planted at altitudes over 800m above sea level, the two Pingus vineyards enjoy warm, sunny days and refreshingly cool nights during the growing period. This variation in temperature between day and night ensures wonderful complexity and vibrant freshness. The production of Pingus is, however, tiny; the two vineyards have a total area of just four hectares and the old vines combined with Peter's rigorous selection gives an average annual yield of around 17hl/ha. This equates to an average production of less than 500 cases per annum.

Flor de Pingus

Following Pingus' instant success, Peter's drive, ambition and absolute conviction in the potential quality of the Ribera del Duero lead him to create Flor de Pingus in 1996. Often incorrectly described as the second wine of Pingus, Flor de Pingus is actually sourced from different plots of vines with an average age of 35 years. Pingus is fully biodynamic and Flor is moving in that direction.

Alison Buchanan
Associate Director, Buying
October 2009

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.

• Wines are judged within their peer group.

• A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14 - 16) which relates to the potential to achieve a higher mark. A plus (+) adds further to that potential.

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

2008 Vintage Report

2008 produced something everyone will like...

Peter Sisseck, September 2009

Peter Sisseck was happy to report that 2008 had provided a more Atlantic climate rather than the more common Mediterranean weather conditions. In such years, the Ribera del Duero produces a style of wine which is more Burgundian in terms of its elegance and finesse, without losing its native personality. In hotter years, the structure reflects more robust, Bordeaux characteristics. Conditions were such that the fruit was potentially rich and opulent but the better wines were produced by the most courageous and patient growers. Earlier picking would, in Peter's estimation, have made for decent wines, but with harsh tannins. Decent is not good enough for Peter. He aspires to nothing less than excellence and so waited...and waited. He did not finish harvesting until the 7th November – the latest ever – long after neighbouring properties. The results are truly impressive, across both wines.

Flor de Pingus 2008

Corney & Barrow Score 17 to 18 plus

A lovely plum-bramble colour, this has a bright, fine rim. The nose reveals sweet, heady fruit layered with vanilla and mocha, accompanied by more savoury notes and complemented by a mineral edge. Warm fruitcake nuances pervade the palate, with an almost citrus lift. An exuberant attack becomes more rounded on the mid-palate with a complexity which continues throughout a prolonged, elegant finish - all supported by well-integrated, fine tannins – very accessible

Recommended drinking from 2012 to 2017 plus

£425/case of 12, in bond UK

Estimated arrival: Early Autumn 2010

Pingus 2008

Corney & Barrow Score 18 to 19 plus

Intense, but not opaque, jet-ruby in colour, with a fine dark rim, this offers a complex, layered assembly of red and black fruit, undergrowth, tobacco, mineral and coffee notes – sweet and toasted. The palate is on a higher plane, more challenging to take in youth, it has unquestionably fabulous potential. This is amazingly dense, intense and concentrated with ripe, structured tannins keeping a firm grip. This has really impressive overall balance – a big wine yet light on its feet, with good freshness and a fine mineral layer which extend throughout a prolonged, complex finish.

Recommended drinking from 2015 to 2020 plus

£2100/case of 6, in bond UK

Estimated arrival: Early Autumn 2010

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