



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS - 1780



THE WINES OF PETER SISSECK

2015 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND HONG KONG

“2015 was a great vintage in Ribera del Duero. It was a vintage where many things came together.”

PETER SISSECK, JUNE 2016





THE WINES OF PETER SISSECK

HISTORY

Dominio de Pingus is an estate for which we are extremely proud to be the exclusive agents in both the UK and Hong Kong. There are two highly sought after, iconic wines, Pingus and Flor de Pingus and now Psi, a relatively recent project, and an exciting recruit to the Peter Sisseck, "Pingus" portfolio.

Over twenty years ago, a young Dane, Peter Sisseck, had a crazy idea that he wanted to become a winemaker – a rather unlikely ambition perhaps, certainly extraordinary. The germ of the idea was planted by his uncle, a great friend of Corney & Barrow, Peter Vinding-Diers, who was an established producer in the Bordeaux region. Time passed and Peter remained resolute in his seemingly impossible dream. He studied in Bordeaux and worked with his uncle, amassing vineyard and cellar experience. Restless and looking abroad to broaden his knowledge Peter sought adventure. He got it in spades. Uncle Peter suggested travelling to Spain to assess a project in the relatively unknown Ribera del Duero. Exaggerating to prove a point, one imagines, he talks of vineyards in chaos, set

in an extraordinarily bleak landscape, tumbleweed rolling along the streets of the nearby town and vines planted upside down. The report he submitted, unbeknownst to Peter, was viewed as a job application. The die was cast.

Peter, a young Dane, unable to speak the language, schooled only in the traditional winemaking of Bordeaux was about to make his mark.

It is hard to imagine how that went down initially but Peter gained their respect and those prophesying Peter's imminent demise would have been somewhat chastened when the first vintage astounded the critics. It took the wine world by storm with its balance of classicism and a totally authentic sense of place. That wine was Hacienda Monasterio, a wine which Peter still oversees but, from those very early days, observing the particularity of the region, the hot days and the cold nights, he had envisaged an entirely different project, his own wine, made from gnarly, ancient vines. This dream would become a reality in Pingus.

TODAY

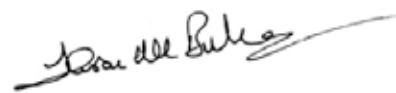
Peter's cellar today is in a wonderful spot, on the bank of the river, at Quintanilla de Onésimo in Ribera del Duero. From the outside, the building is simple and traditional, yet those outer walls frame a winery of inspired vision and complexity.

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

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

This 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 classical balance at their core. We are delighted to present here Peter Sisseck's portfolio from the 2015 vintage – three exceptional, inimitable wines which are so true to their origins.



ALISON BUCHANAN

June, 2016



THE VINEYARDS



DOMINIO DE PINGUS

Planted at altitudes of more than 800m above sea level in La Horra, Pingus' vines generally enjoy warm, sunny days and refreshingly cool nights during the growing period. These swings in temperature ensure increased complexity and vibrant freshness. 2015, as indicated, offered unusual conditions requiring additional monitoring and control to facilitate the elegance for which Pingus has become known. There are two complementary *terroirs* covering 4.5 hectares. The first, "Barroso," lies on gravel and sand over alluvial limestone. The second, "San Cristobal," is on southwest facing clay slopes. From the outset for vines, Peter

favoured the indigenous Tinta del País (Tempranillo variety). Unusually for this grape, in this region, he decided to use French, rather than American oak.

From these squat, gnarled vines of sixty years and more, Peter coaxes a ridiculously small production ranging from 20 hectolitres per hectare (hl/ha) at best, to as little as 9 hl/ha. Organic from day one, Pingus has been farmed according to biodynamic disciplines since 2000. Pruning and sorting are rigorous.

Production in 2015 was 6,600 bottles.

FLOR DE PINGUS

A jewel of an estate, Pingus was nonetheless a precarious stand-alone business, as production would always be subject to the whims of Mother Nature. Other opportunities beckoned and 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 Sisseck hallmark of purity and freshness. Flor de Pingus is a great wine in its own right, with its own, richly-deserved, faithful followers. It is the product of 18 different vineyard sites, some older and some younger

vines, with a very respectable average age of 35 years. The more recent plantings are set at between 6,000 and 10,000 vines per hectare to encourage competition. In this way, the individual vine's roots need to dig more deeply for nutrients, the aim being added complexity. The parcels are vinified separately in stainless steel with the malolactic conversion and subsequent ageing taking place in French oak, 30% new, for 18 months.

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 focussed as Peter, mirroring Pingus, has fully embraced organic and biodynamic principles. Pingus has been fully biodynamic since 2000 and Flor de Pingus from 2005.

PSI

Psi was a very different, though complementary project from the outset – a very new idea. Peter had established a network of complementary growers with interesting *terroirs* and, of course, old vines. Together they created a new company under the name of Bodegas y Viñedos Alnardo, a vehicle for Peter's most recent endeavour.

Thus Psi was born, the first vintage being 2007.

The Psi project (his initials make up the Greek letter Psi Ψ) is very different from either Flor or Pingus. With Psi, Peter seeks to capture and protect the very essence of Ribera del Duero, revisiting and reinventing tradition, whilst adding a philanthropic touch 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 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 otherwise have been 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, using labour-saving chemicals and pesticides which add to the problem.

Peter began by working alongside the farmers in an advisory capacity, encouraging moves to organic viticulture, which he rewards by paying a premium. He pays three or four times the going average rate for his grapes – a powerful incentive. Over the years these farmers have developed a trust and respect for Peter, who has a great deal of passion for Ribera del Duero. Psi has become so much more than a wine: it is an endeavour to preserve the traditions and way of life built up over decades and is a means to give something back to the region. The fact that the wine happens to be hugely characterful bears witness to Peter's focus on quality and sustainability.



VINTAGE REPORT

2015 was characterised by a warm and dry summer which made for potentially fast ripening allied to a reduced yield.

Winter had, fortunately, allowed for reasonable water reserves but spring was very dry – until flowering in mid-June. The dry weather in July arrested growth just as the grapes were changing colour (*véraison*). A normal summer was followed by a dry autumn and uninterrupted growth. An unusual factor was the lack of the usual temperature swing between day and night. The phenological progress of the grapes required close monitoring as it was so far removed from the norm. Since there was no significant rain in the final ripening phase, harvest was fast, taking place in the last week in September without any breaks. The grapes were sound and healthy.

The weather conditions in 2015 meant that Peter elected to increase yields by 10 to 15%, to avoid the wines becoming too concentrated. Since 2011 the vintages have made for a singular elegance in the wines – well-documented (and scored) by third party wine critics. The 2015, potentially disastrous due to the challenging growing season, is one of the most poised, balanced wines Peter has ever made. Elegance is therefore deemed to be the way ahead – hence the aim to restrain concentration.

For Psi, Peter feels that he is gaining ever deeper knowledge of the vineyards and growers he has selected and, as they have in turn grown in their trust, Peter was able to vinify half of the crop in his cellar in Aranda, allowing him better control in pursuit of ever increasing quality.

2015 TASTING NOTES

PSI 2015

The blend this year will be 88% Tempranillo and 12% Garnacha. This is a gorgeous colour, plum-purple, with a bright, firm rim. It presents a very primary, fresh must nose. The palate is supple and rounded, rich in plump, red and black fruit, cherries and berries. Tannins, although present, are ripe and rounded. The wine, overall, is succulent, ripe, full of character and generous – impressive.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 – 2023

£185/Case of 12 bottles, in bond UK
£105/Case of 3 magnums, in bond UK

PINGUS 2015

Intense, opaque, jet plum in colour, the nose here reveals red and black fruit and saline minerals, violet and rose notes and mocha caramel – deliciously complex. The palate is smooth, luscious and seductive - tannins present but fruit-coated and beautifully integrated. This is a gorgeous wine, no hard edges, simply sumptuous, beautifully balanced, generous and poised through to a protracted finish.

Corney & Barrow Score 18.5+
Recommended drinking from 2021 – 2030+

£2495/Case of 6 bottles, in bond UK
£850/Case of 1 magnum, in bond UK

FLOR DE PINGUS 2015

Intense jet plum, this offers a smoky, savoury touch on the nose, allied to fresh, primary, grape must character and heady pepper notes. The palate is lovely, silky and rich in berried fruit with a hint of mocha and stony minerals, all refreshed by gentle acidity. The finish is soft and rather endearing, with an attractive, perfumed finish.

Corney & Barrow Score 18 to 19
Recommended drinking from 2019 – 2025+

£425/Case of 12 bottles, in bond UK
£215/Case of 3 magnums, 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.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (eg 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.



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