



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



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

RIBERA DEL DUERO · DENOMINACIÓN DE ORIGEN



PINGUS
2016


Embotellado por Dominio de Pingus, S.L.R.E.; 8421 VA 00
Quintanilla de Onesimo. (Valladolid)

PRODUCE OF SPAIN

THE WINES OF PETER SISSECK

2016 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND HONG KONG



*“Crisp harvest nights welcomed
the healthy grapes into our cellars...
beneficial to spontaneous fermentation
and allowing for the winemaking
process to proceed at a serene pace.”*

PETER SISSECK, MAY 2017



WELCOME TO OUR 2016 RELEASE OF THE CELEBRATED WINES OF PETER SISSECK

An estate of which we are extremely proud to be exclusive agents for, in both the UK and Hong Kong.

HISTORY

So often, with introductory passages in books, many of us cut to the chase to get to the meat of the story. Similarly, customers, well aware of Peter Sisseck's history, often go straight to the very short vintage report in the brochure, or indeed to the vital tasting notes and pricing. We ask the forbearance of the well-informed as we embrace new customers who do not know this extraordinary story. We revel in the conception and burgeoning early life of Dominio de Pingus, source of two highly sought after, iconic wines, Pingus and Flor de Pingus.

We also celebrate a related, inspirational project, which presents us with Psi, the most recent, exciting wine in the Peter Sisseck, "Pingus" portfolio.

How did it come to pass that a Dane became a world-class winemaker in rural Spain, massively respected by a wine-appreciating public AND his peers?

When a teenager, Peter Sisseck visited his uncle – a great friend of Corney & Barrow - Peter Vinding-Diers, who was then making wine in Bordeaux. He returned to school in Denmark, resolved to become a winemaker – a rather unlikely ambition perhaps, certainly extraordinary.

With the passing of time, Peter remained resolute. After a *stage* in Bordeaux, the bright lights of California beckoned, where he worked with Zelma Long of Simi winery. Thence he travelled back to study agriculture in Copenhagen before returning to Uncle Peter in

Bordeaux. There he amassed hugely useful vineyard and cellar experience.

Restless, looking abroad to broaden his knowledge, Peter sought adventure. He got it in spades. Uncle Peter suggested his 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.

In 1990 Peter was appointed technical director of Hacienda Monasterio. "Be careful what you wish for" comes to mind. Peter arrived as a young Dane, unable to speak the language, schooled only in the traditional winemaking of Bordeaux and he was tasked with showing the locals how to make wine, yet, in time, it worked.

Based at Monasterio, Peter was ideally placed to research the region and was captivated by its arid, dramatic beauty, the hot days and cold nights. He developed an inner certainty of its potential to produce top quality wines, bolstered finally by the discovery of some perfectly-sited old vineyards of La Horra.

The dream would become a reality in Pingus – the product of these ancient, gnarly, limited production vines.

TODAY

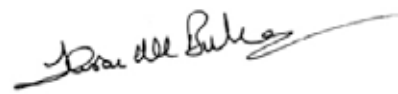
Peter's cellar today is in a wonderful spot, on the bank of the river, at Quintanilla de Onésimo in the Ribera del Duero. From the outside, the building is simple and traditional, yet those outer walls frame a winery of inspired vision and complexity.

The pristine, whitewashed upper cellar makes 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 large, 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.

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 2016 vintage – three exceptional, inimitable wines which are so true to their origins.



ALISON BUCHANAN

July, 2017



THE VINEYARDS



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. There are two complementary terroirs covering 4.5 hectares. The first, “Barroso” lies on gravel and sand over alluvial limestone. The second, “San Cristóbal” is on southwest facing clay slopes. From the outset for vines, Peter favoured indigenous Tinto del País and determined to push the varietal to dizzying heights. Unusually for this grape, in this region, he decided to

use French, rather than American oak.

From these squat, gnarled vines (Tinto del País being the local name for the Tempranillo grape) 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 and ruthless.

Production in 2016 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 peerless 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 and subsequent ageing 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 principles, with biodynamic viticulture being the ultimate goal.



PSI

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Psi was a very different, though complementary project from the outset – a very new idea. Peter had established a network of 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 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 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 is conscious that these are proud people and that as a fair, blue-eyed Dane, he would be ill-advised to try and instruct them. He therefore 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 deep trust and respect for Peter, who 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 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 almost obsessive focus on quality and sustainability.

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.



VINTAGE REPORT

“2016 for us is a triumph. What had looked like potentially high alcohol and forceful tannins emerged, due to great vineyard work and an early harvest, as a wonderfully balanced wine.”

PETER SISSECK, MAY 2017

Meeting with Peter in Bordeaux, he reflected that the 2016 vintage was both a challenge and an opportunity for *vignerons* – a vintage with two marked phases. As spring emerged, there was a good measure of rainfall, helping to build up reserves so often needed in summer but the weather was relatively cool. This would stand in stark contrast to an exceptionally hot and dry summer. Autumn breezed in gently, maintaining warmth and sunshine and keeping the pressure on the growers as they sought balance in the vineyards.

July was warm certainly, but also very dry, causing hydric stress. Younger vines halted leaf growth and older, bush vines slowed in their ripening – time for

Mission Control – “a *dynamic response and ingenious viticulture*” ensued. All efforts were focussed on moderating water stress. Help was at hand as, indirectly, some of the vines partially shut down in August and September, facilitating concentration and ripening of the grapes. The crisp, fresh harvest nights also helped, as always, in delivering a cool, fresh harvest.

Old vines with an extended root system, invigorated by biodynamic farming and laborious efforts in the vineyard generally, have also benefited from Peter's decision to harvest early (apparently before 50% of Spain). We are delighted with the combination of abundant fruit and heady aromatics.

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2016 TASTING NOTES



PSI

The blend this year will be 85% Tinto del País (Tempranillo) and 15% Garnacha. This, a pretty plum-purple, presents a really bright, vibrant, appetising nose, with herbs, berry fruit and floral high notes, beautifully focused. The palate, silky and rounded, reflects the aromatics offered on the nose, also echoing the same sense of purpose, energy and drive. Succulent, rich in red fruit, this will both hit the ground running, with ease, and give pleasure for years to come – the best Psi yet - bravo Peter.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2019 – 2024

£199/Case of 12 bottles, in bond UK
£110/Case of 3 magnums, in bond UK

FLOR DE PINGUS

Intense, plum bramble in colour, this offers a pretty-much benchmark spectrum of berries, cherries, dark chocolate and espresso notes, with underlying mineral purity – a gorgeous, complex nose, with a hint of orange zest. The palate presents similar aromatics, layer after layer of complexity by stealth...and such freshness. The abundance of opulent fruit belies an underlying, serious structure – lovely wine, beautifully balanced.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2020 – 2027+

£495/Case of 12 bottles, in bond UK
£250/Case of 3 magnums, in bond UK

PINGUS

Deep plum with a dark, firm rim, apparently velvet-textured and clinging to the glass, Pingus is more reserved, much less flirtatious than Flor on the nose, exuding darker, earthy fruit. Gradually it opens up to reveal cassis, dark cherry and wild blackberry – *crème de mûre* – mocha and minerals. The palate is sensual and silky, with beautifully-integrated ripe, firm tannins. There is clearly power here but also restraint, offering a balance of abundant fruit, freshness and poised elegance.

Corney & Barrow Score 18.5 to 19
Recommended drinking from 2023 – 2035

£2,850/Case of 6 bottles, in bond UK
£965/Case of 1 magnum, 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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