

Psi Magnum 2022

Dominio de Pingus - 150 cl. (Magnum)

2007 was the first vintage of the PSI, named after the initials of Peter Sisseck, and also a mathematical symbol.



Vinification

20% of the wine is aged for 18 months in French oak barrels, the rest in concrete tanks and oak vats of 5000 and 10.000 liters. Organic wine.



Storage potential

drink as from: 2025
best moment: 2028-2031
Until: 2036



To serve

Serve at 18°C in a large glass. Decant for a few hours before tasting (at least during the 4 first years).



Trial analysis

Deep red colour. Still reserved on the nose, this spicy wine shows the structure of a high level Tempranillo, but it is more austere and less ripe than other wines of this producer. Solid and meaty on the palate, some fruit but still slightly dominated by the tannins of the oak. This wine needs to be given some air.



Wine style:

Continental, elegant gourmet wine



Assembly

Tinto Fino (86%), Garnacha (12%), Albillo (2%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Dominio de Pingus

Description domain

Tinto fino in majesty, thanks to a Danish oenologist, Peter Sisseck



Biodynamic