

Pingus (Magnum) PRIMEUR 2024 Dominio de Pingus - 150 cl. (Magnum)



Primeur sales: delivery scheduled for December 2026/January 2027
Pingus is a cult wine produced in very limited quantities by one of Sabin's most famous oenologist, the Dane Pter Sisseck. The production varies from 6,000 to 7,000 bottles according to the year.



Vinification

Vat fermented. 12 months in French oak barrels (2nd year). Biodynamic viticulture.



Storage potential

Drink as from :
Best moment :
Until :



To serve

Serve at 18°C in a large glass, after decanting for several hours.



Trial analysis

Very dark colour. Complex on the nose, but still quite closed; after some air has been given, it reveals a huge mass of fruity notes (cherries, gooseberries), as well as leather and vanilla notes. On the palate, it shows a nice tannic structure, some wood notes but a lot of juiciness. In spite of its identity, this is a complex and refined wine.



Wine style:

Continental, powerful gourmet wine



Assembly

Tinto Fino (100%)



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