

Pintia 2019

Pintia - Vega Sicilia - 150 cl. (Magnum)

This wine bears the name of a village along the Duero. Pintia is the latest addition to the Vega Sicilia dynasty (its first vintage was 2001). The winemaking is led from beginning to end by the Vega Sicilia team.



Vinification

The grapes come from a selection of old Tinta de Toro vines (35 to 55 years old). Malolactic fermentation in barrels, then 13 months of ageing in French (70%) and American (30%) oak barrels.



Storage potential

Drink as from : 2025
Best moment : 2028-2033
Until : 2037



To serve

16°C in a large glass. Best decant in the first 6 years after bottling.



Trial analysis

Dark as ink, with youthful reflections. At first, very expressive on the nose - gooseberry, leather, coffee. Juicy, ripe fruit on the palate, with a good tannic structure. A second sip reveals the more austere personality of the Toro wines which made wine-lovers name them "Spain's black wines". Best decant this wine if you want it to show its full character - finesse, balance, in short, its greatness. A good example of a modern tempranillo and a wine of great potential.



Wine style:

Continental, powerful gourmet wine



Assembly

Tinta de Toro (100%)



Region:

Castilla y León



Appellation:

D.O. Toro



Wine estate:

Pintia - Vega Sicilia

Description domain

The Toro-winery of the Alvarez Family, of Vega Sicilia fame. As is the case with the other sites of the family, everything is done to produce terroirs wines from the region's tempranillo.