

Pintia 2012

Pintia - Vega Sicilia - 300 cl. (Doble Magnum)

The wine bears the name of a Pre-Roman settlement on the banks of the Douro. Pintia is the youngest of Vega Sicilia's dynasty - 2001 was its first vintage. The whole winemaking process is guided by the Vega Sicilia team.



Vinification

Made with the grapes of a selection of old Tinta de Toro vines (between 35 and 55 years old). Malolactic fermentation in barrels. Then the wine is aged for 13 months in French (70%) and American oak barrels.



Storage potential

10 years.



To serve

18°C in a large glass. We advise you to decant the wine during its first 6 years.



Trial analysis

Ink-black colour, with the reflections of a young wine. Explosive on the nose - ripe gooseberries, leather, coffee, all rather young. Straightforward on the palate, juicy, fruit, with noble tannins. The second sip reveals the classic austerity of the Toro wines, which earned them the name of Black Wines of Spain. A modern-style Tempranillo, severe but full of character. Give it some air and it will show you its elegance, its balance too. A grand wine with a lot of potential.



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.