



100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2017 VINTAGE



"17" celebrates the year 2017, a very important year in the life of our winery due to the major events that took place then, including the commercial debut of our flagship wine, PINEA. "17" reflects the careful attention to detail in viticulture that characterizes our winery; by aging in American and French oak barrels for 18 months, the Tempranillo grapes express a sense of origin that is a worthy reflection of the Ribera del Duero.

Spain has the terroir to offer the very best version of the Tempranillo grape, and this wine reflects the full potential of this variety. Our vineyards are located in the highest areas of the Ribera del Duero where the weather and altitude demand the best of the grapes. The personality of the Ribera del Duero and the passion of its craftsmen are reflected in every sip of "17".

VINTAGE:

The key weather event was the spring frost that affected the whole region, mostly during April. This fact complicated work in the fields during the summer as well as canopy management, however, despite this weather challenge, the size and quantity were adequate and the grapes were harvested with a very high level of quality. The yields were lower than in other vintages, but this concentrated the potential and quality of the grapes.

The harvest was carried out by hand, in 12kg crates, and then the grapes were transported to the winery to pass along a selection table. Fermentations took place in 10,000 liter stainless steel tanks with initial cold macerations to preserve all the varietal aromas. Temperature control during the process favored the extraction of the color and polyphenols that give the wine part of its body and complexity.

COUNTRY:	Spain	RESIDUAL SUGAR:	1.4 g/L
D.O.:	Ribera del Duero	WINEMAKER:	Isaac Fernández
VINTAGE:	2017 - Crianza	AGE OF VINES:	30+ years
GRAPE VARIETY:	100% Tempranillo	FERMENTATION:	Spontaneous
pH:	3.62	PRODUCTION:	1,852 CASES (9L)
TOTAL ADICITY:	4.90 g/L	ALCOHOL:	14.8% vol.
AGING:	18 months in French (70%) and American (30%) oak barrels	FORMATS:	750mL, 1,5L and 3L

DESCRIPTION:

"17" by Pinea captures the elusive combination of intense concentration and lifted, complex aromatics that distinguishes the best Ribera del Duero wines. The lifted aromatics and elegant, supple body of "17" by Pinea is particularly appealing and a departure from the more aggressive, heavily extracted style typically found in wines from the region. To enhance the perfumed aromatics, decant for about 30 minutes before serving at a cool 60 degrees and use a Burgundy stem. Enjoy now and in the next 10-15 years with hearty dishes like lamb-chops, any kind of steak and game food and as stated by Master Sommelier Ian Cauble: "celebrate getting in on the ground floor of one of Spain's most exciting new wine ventures."

Appearance: The wine displays an opaque garnet-red core with hints of light purple at the rim.

Nose: The nose is regal and highly perfumed, expressing the classic fruit profile of Tempranillo with its own unique finesse very reminiscent of fine Burgundy. Black forest fruits, plum, and blueberry dominate with hints of light accents of vanilla, cacao nibs and cedar playing a supporting, background role.

Palate: The palate broods with fresh plum and berry compote laced with high-toned red fruits. The wine has broad shoulders, but also soft edges with chalky tannins and a lively mineral acidity driving a long and supple finish.

