

# Pingao Tempranillo 2015 (red wine)



Winemaker Isaac Fernandez created Pingao after an exhaustive search of Rioja Alta for prime vineyards. What he found was a wine estate tending traditionally farmed, minimal chemical input, bush vine Tempranillo which yields harmonious grapes. The resulting wine presents the classic Rioja elements of mineral-driven red fruit aromas and juicy cherry flavors in a more modern style where fruit is given equal billing to oak aging.

<b>Appellation</b>	D.O.Ca. Rioja
<b>Grapes</b>	100% Tempranillo, from estate grown vineyards
<b>Altitude / Soil</b>	650-700 meters / calcareous clay
<b>Farming Methods</b>	Traditional Methods, no chemical herbicides
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Fermented in temperature controlled stainless steel tanks
<b>Aging</b>	Aged for 6 months in a combination of French and American oak barrels
<b>UPC / SCC / Pack</b>	8 437012 498143 // 12

## Reviews:

“Inky ruby. Primary black and blue fruits on the smoke- and spice-accented nose. Chewy and concentrated on the palate, offering bitter cherry and cassis flavors that pick up hints of succulent herbs and candied flowers as the wine slowly opens up. Fleshy yet energetic, delivering strong closing punch and dusty, slow-mounting tannins that lend shape and grip. Definitely give this youthful wine some air if you insist on opening a bottle any time soon. 2019 - 2025”

**90 points** *Vinous Media*; *New Releases from Spain Part 1* – January 2017

“[the 2015] offers up a fine bouquet of red and black cherries, a nice touch of spices meats, fresh nutmeg, a touch of wild fennel and a judicious base of coconutty American oak. On the palate the wine is pure, full-bodied and impressively complex, with a good, solid core of fruit, lovely soil signature, moderate, well-integrated tannins and very good length and grip on the well-balanced finish. This is a very good bottle of Joven and a great value at under fifteen dollars here in the US! A couple of years in the cellar would not hurt this wine one iota, but it is very easy to drink already. 2018-2030+.”

**89+ points** *View from the Cellar*; Issue #75 – May/June 2018

