

## Pingao Tempranillo 2016 (Red Wine)



Isaac Fernández Selección is a unique collaborative venture between two individuals – Isaac Fernández, one of Spain’s most acclaimed winemakers, and Aurelio Cabestrero, whose vision and commitment helped bring Spanish wines to the forefront in the United States. They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties in a number of regions.

Pingao a Tempranillo from the classic region of Rioja was first produced in 2013. It is sourced from old bush vines and 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>	Rioja D.O.Ca.
<b>Grapes</b>	100% Tempranillo
<b>Altitude / Soil</b>	650 meters / calcareous clay and limestone
<b>Farming Methods</b>	Traditional Methods
<b>Harvest</b>	Hand Harvested
<b>Production</b>	Fermented in temperature controlled stainless steel tanks
<b>Aging</b>	Aged for 6 months in used French and American oak barrels
<b>UPC / SCC / Pack Size</b>	8437012498143 / N/A / 12

### Reviews:

“Deep ruby. Pungent, spice-tinged cherry and red currant scents are complemented by smoky mineral and coconut nuances. Sappy and seamless on the palate, offering juicy red berry and bitter cherry flavors that show good energy and take a sweeter turn with air. Finishes smooth and long, with easygoing tannins adding shape to lingering red berry and spicecake notes. Raised in used American and French oak barrels. 2021 – 2025”

**90 points** *Vinous*; Josh Reynolds – April 2021

