



Ψ PSI

‘Peter Sisseck is one of Spain’s foremost winemakers and experts on biodynamics’ -Polaner Selections

Year Founded: 2006

Region: Ribera del Duero

Winemaker and Owner:
Peter Sisseck

Known for: Being the ultimate expression of Ribera del Duero

Cool Fact: Uses a mix of large and small oak casks and cement. No new wood.

-Biodynamic, Organic-

Named after the 23rd letter of the Greek alphabet, Ψ PSI emerged from a thought that had haunted Peter since he first arrived in Ribera del Duero in 1990. He always felt that though the region’s old vineyards had enormous potential, the quality of local farming was poor. Historically, growers had been paid by the ton, in other words for quantity and not quality; they therefore had little incentive to cut yields. And the excessive use of chemicals in this region gave substance to Claude Bourignon’s vivid description of vineyard soils having less microbial life than the Sahara Desert. Much work would be needed to restore the soil and improve viticultural practices. Peter realized that buying the oldest vineyards was unlikely, given the growers’ deep attachment to their land, but what if he could involve the growers in a cooperative project, to produce better, more natural grapes? By changing the economic incentives, and actively engaging the growers’ passion for their land, he might be able to obtain the kind of healthy, balanced fruit that he desired, while also helping to augment the health of vineyards (and wallets of their owners) throughout the region.



While the goal for Pingus is to test the upper limits of Tinto Fino, the goal for Ψ PSI is subtler but perhaps just as profound: to find the soul of Ribera del Duero. There will be experimentation with winemaking as the project develops, but the primary concept is to eschew many of the modern techniques used in the region today. The partners will employ long, gentle macerations to get the most harmonious extraction possible from their grapes. And they are using a relaxed *élevage* in a mix of large and small oak casks and cement tanks, with virtually no new wood. The early wines are subtle, delicate, and as compelling as anything seen in modern Spain. Between the time commitment with growers, and the relatively modest prices, it’s clear that Ψ PSI is a true labor of love. It’s an astonishing long-term obligation, but Peter feels this is a way to give back to a region that has given him so much.



2022/2023 Dominio de Pingus ‘PSI’

Top 100 Spanish Wines’ - James Suckling 2017 & 2023

Top 100 Wines of 2019 - James Suckling

90% Tempranillo, 10% Garnacha. Various calcareous clay and sand. Hand-harvested. The goal for the winemaking is to seek the "soul" of Ribera. So, there are long slow and gentle macerations. The *élevage* is relaxed in a combination of cement and large oak with no new wood. Fermentation takes place with wild yeast. 18 months in a combination of cement, large oak vats and small used barrels.

93-94 Points – ’23 Robert Parker

92-94 Points – ’23 Vinous – “Opens with pine and herbal notes, then red fruit—cherry and a touch of plum. The palate shows fine-grained tannins, a midweight texture and detailed fruit. The bottle will reveal the Soria character in the interplay of fine tannins and acidity.”



PINGUS

‘One of the greatest young red wines I have ever tasted’

- Robert Parker

“Dominio de Pingus is considered the most important Spanish wine of the modern era. It has the dubious distinction of being Spain’s first “cult wine” fetching prices that have surpassed the legendary icon, Vega Sicilia Unico and Reserva Especiala.”

– Master Somm Ian Cauble

Year Founded: 1995

Region: Ribera del Duero

Winemaker and Owner:

Peter Sisseck

Known for: Being the finest expression of Tempranillo and one of the great wines of the world.

Cool Fact: Pingus is one of the most iconic wines in the world.

**-Certified Biodynamic,
Organic, Sustainable-**

From the beginning, Peter's vision was to push Tempranillo to its upper limits. He spent the first few years pruning his vines back to a healthy balance- the trunks were straightened, lowered and canes were pruned back to 1-2 buds per stump. Yields have typically been under one ton per acre. Pingus is fermented in large wooden vats and, once in cask, is mostly left alone. It is largely raised in new barriques, though the flavors of the oak vanish into the enormous concentration. Pingus is indeed a wine that is magical in the way that it balances otherworldly richness with a rare sense of elegance.

Peter's winery work has been widely imitated, and many wines can mimic the exotic textures that Pingus possesses. Yet, while they might approach Pingus' style, none of these newcomers has the substance that defines Pingus. Over the past decade, Peter has continually refined his original vision. Since 2001, he has employed biodynamic viticulture to capture a healthier balance in his vineyards. In the winery, he has made subtle changes aimed at taming the region's natural power and giving more delineation and depth to the Pingus voice.



2023 Dominio de Pingus ‘Flor de Pingus’

The Flor de Pingus is the second label for Dominio de Pingus, one of the most sought-after and expensive collectible wines from Spain. From the beginning, Peter has expressed his vision through two wines: Pingus and Flor de Pingus, the latter made from several rented parcels of old Tempranillo. In many respects Flor mirrors Pingus itself, with similarly high standards of winemaking. It is no wonder that in 2008, The Wine Advocate’s Jay Miller wrote of Flor de Pingus: "In the price/quality sweepstakes, this might be Spain’s finest wine." 100% Tempranillo. 14 months in a mix of old and new barriques.

94-95 Points – Vinous – *“Violets, fresh plum and a delicate touch of oak open on the nose. Fine-grained reactive tannins define the texture. A red with charming nuances and evolving character.”*

93-94 Points – Robert Parker

