



DOMINIO DE PINGUS

**‘One of the greatest young red wines I have ever tasted’
‘In the price/quality sweepstakes, this might be Spain’s finest wine.’**

- 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 Especial.”

– 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.**

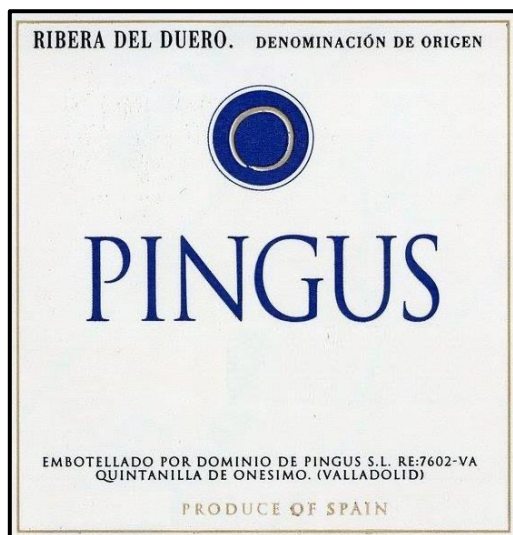
**Cool Fact: Pingus is one of the
most iconic wines in the world.**

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

While other Spanish wines have achieved international recognition, Pingus is one of the very few that has joined the ranks of the world’s most coveted wines. Like Coche-Dury’s Corton-Charlemagne, Guigal’s LaLa wines, or Giacomo Conterno’s Monfortino, Pingus is known and revered wherever great wine is discussed. Like those other esteemed names, Pingus has a quality that is often lacking in today’s “modern” wines—a sense of utter individuality. There is no other wine in the world today that shares Pingus’ unique signature. And, ultimately, that singularity is one of the fundamental requirements for great wine. Pingus is produced by the visionary Danish winemaker



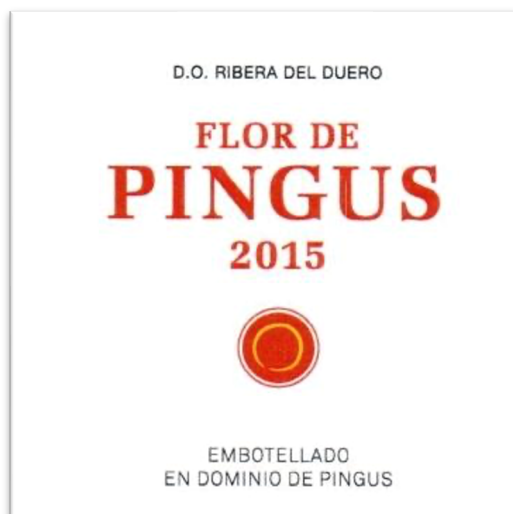
Peter Sisseck. Peter arrived in Spain in 1993 to manage a new project, Hacienda Monasterio. While planting and developing Monasterio, he began to dream about the old vines he saw dotted around the Ribera del Duero landscape. By the 1995 vintage, Peter had found a group of old vines that spurred him to embark on his own project. He called it “Pingus,” after his childhood nickname. One can only imagine what the reactions were like when Peter showed up in Bordeaux at the March 1996 en primeur tastings. Yet, by the end of the week, Pingus was perhaps the greatest story of that season’s futures campaign. Robert Parker announced the wine on the back cover of his Wine Advocate, bestowing an unheard of 96-100-point score. The world took notice, and Pingus was on its way.



Pingus 2022

100% Tempranillo. Located in the La Horra sub-zone of Ribera del Duero. Pingus is selected from two old parcels, Barroso (2.5 ha) And San Cristobal (1.5 ha), both planted in 1929. The fermentations start spontaneously with indigenous yeasts in upright wooden fermenters, racking only the minimum necessary during élevage. Selection of fruit from Barroso and San Cristobal. Aged 18-24 months in 2nd passage barrels.

99 Points – Vinous – “Aromas of precise plum, a touch of cedar, black cherry and delicate underbrush unfold, followed by blood orange peel. The palate delivers pure cherry with chalky tannins and a vibrant core that activates with finesse. Deep and expressive, the fruit-driven length and subtle grip speak to its fine balance. Pingus remains a benchmark for the elegant Ribera.”



Flor de Pingus 2023

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

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. 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.



PSI 2023

Top 100 Spanish Wines' - James Suckling 2023

90% Tempranillo, 10% Garnacha. Various calcareous clay and sand. Hand-harvested. 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 – Robert Parker

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