



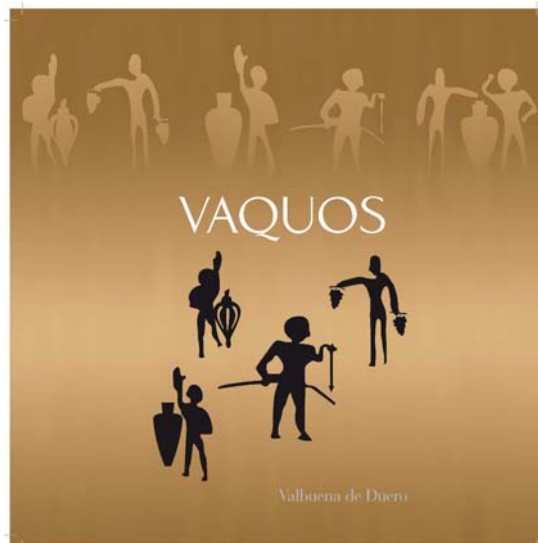
PINORD WINERIES
ELABORATE THEIR FIRST WINES IN
RIBERA DEL DUERO

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Pinord have launched their first wine from their Ribera del Duero Wineries, *Vaquos*. It is elaborated with 100% Tinta Fina, a red Tempranillo.

In 2007, Pinord Wineries from Vilafranca del Penedès acquired vineyards in Ribera del Duero with the aim of producing new wines. These wines are craftsman made with the same care and consideration that Pinord has always for the soil and its fruits. In November Pinord began to commercialize the product in Spain and it is already being exported to different countries around the world.



Why call it Vaquos?

Around the VI Century B.C.E. the Vaquos were the first peoples to permanently inhabit the north Plain of Castilla. They were socially and culturally advanced, cultivating vines and making their own wine. Wine became an important part of their social celebrations and was drunk both in banquets and at funeral rites.

The wine elaborated in the Pinord wineries at Valbuena de Duero has been named Vaquos after these people. Pinord wished to pay homage to the Vaquos, who 25 centuries ago chose these fertile and magical lands which produce wines of such exceptional quality. Nowadays the Ribera del Duero region continues to produce wines of such high quality that they have gained a place of honour among the best wines in the world.

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The Estate



Pinord have 10 hectárs of vineyards situated in Pedanía de San Bernardo, 2 kilometres from Valbuena and 5 kilometres from Pesquera in the famous D.O. Ribera del Duero “golden triangle”. Here selected vines of at least 35 years of age have been carefully planted and well oriented to take advantage of the natural features and climatology of the area. These vines undergo scrupulous care and attention to produce the highest quality limited production grapes harvested under strict conditions and rigorously selected for the Pinord Wineries.

The gently rolling lands with their chalk, limestone clay and marl soil composites left over from the Miocene Era and the climate which fluctuates between icy continental winters and burning hot summers are the influential features and condition that go to make wines of such exceptional quality. Lack of rainfall is compensated by the humidity from the waters of the nearby Duero River.

The Winery

The wine is elaborated without haste by experienced craftsmen and the process is carried out under constant supervision and subject to rigorous quality controls. The winery, built in 1985, is small with an area of 1,200m². It boasts state of the arts installations and a specialised quality control team which constantly monitors the process.

The wine reaches maturity and full organoleptic potential in the barrels of American and French Oak in the cellars of the winery.

Joan Josep Tetas owner and manager of Pinord says “elaborating a D.O wine with a guarantee of quality like Ribera del Duero is just another example of our entrepreneurship and desire to undertake new ventures.

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The labels

The history of the Vaquos people is represented on the labels of the four types of wine: cosecha, roble, crianza y reserva.

The dynamic nature of the Vaquos is evoked in the original design of the label with images of different members of this ancient tribe from the Northern Plain of Castilla. They are pictured with the primitive tools and implements with which they worked the land. Four different tribe members each represent one of the four types of red wine.

The wine



Vaquos Crianza 2007:

The hot dry summer of 2007 yielded an excellent crop of Tinta Fina (Tempranillo), the main grape used in this wine. Harvested by hand in October it was then barreled for maceration to retain the aromas and then fermented for 21 days at a steady temperature of 23°C. After various decantings, it was then transferred to barrels of French and American oak where it underwent ageing for 14 months. It was then bottled to continue the ageing and reduction process.

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Tasting Note:

100% Tinto Fino (Tempranillo) from 35 year old vines. Selected and harvested by hand. Underwent a primary maceration process to retain aromas and then a fermentation of 21 days where it was kept at a steady temperature. It was then transferred to French and American Oak barrels where it spent 14 months before being bottled.

Intense red cherry with bluish strains. The primary aromas of red fruits and dry fruits blend perfectly with the vanilla, spices and cocoa overtones acquired from ageing in the cask.

It has a full meaty taste and tannins and acidity are well balanced. It goes gently through the mouth and leaves a lasting and persistent aftertaste.

Recommended temperature for drinking: 14-16°

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Pinord Wineries are a family enterprise situated in Vilafranca del Penedés. They elaborate some of the wines that have received the highest awards over the last decade. More than ten years ago they acquired the Mas Blanc Winery in the Priorat region where some of the most eco-friendly and bio-dynamic wines have been produced in record time. These wines have received the highest recognition of quality by critics the world over.

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