

BODEGAS y VIÑEDOS PINTIA TORO (VEGA SICILIA) 2019



\$140

Product Code:	7459	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Castilla y Leon	Volume:	750ml
Sub Region:	Toro	Alcohol:	15.0%
Style:	Red	Grape:	100% Tinta de Toro (Tempranillo)
Variety:	Tempranillo		



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TASTING NOTES

Founded in 1864, 118 years before the Ribera del Duero region was demarcated, Vega Sicilia are and always have been the pace setters in the region. They are without doubt Spain's most famous winery. Their 250 hectares of vines are planted with Tempranillo, Cabernet Sauvignon, Merlot and Malbec and impressively they are the only Bodega to have their own cooperage. These staggeringly concentrated, complex and robust wines are aged for a minimum of five years in barrel before bottling.

Winery notes (2019 Vintage)

"Pintia lies on the banks of the Duero River, within the DO Toro. The extremely cold winters and hot summers have an effect on the complex soils, which are rich in pebbles. It is therefore essential to pick the grapes at the right moment to preserve the fresh aromas and acidity of the wine.

The vintage was hot and dry. It rained just before the harvest, which helped us to tame the powerful, concentrated and rustic skins. We gave the skins time to polymerise, but the priority was always to pick fresh grapes. This vintage was more about infusion than extraction. 15% of the wine was aged in large containers to preserve its fruitiness and freshness.

It was a vintage of great concentration, so we had to limit the influence of the toasted oak in favour of freshness. Pintia 2019 is energetic, bold and full-bodied, but it is also silky. We had to work really hard to tame it, but we are proud of the result."



"Ripe blackberries, tar, dark cherries and dark spices. Fine cocoa powder, too. Rich and full-bodied on the palate with a saline smack to the middle. Very long and powerful but expressive and refined. A little richer and more powerful than 2018, but elegant and poised at the same time. Vertical, fine-grained tannins."

94/100 Luis Gutiérrez, Robert Parker's Wine Advocate, June 2024 (2019 Vintage)

"The wine released in 2024 is the 2019 Pintia, from a very dry year when they did a softer vinification and used some 15% stainless steel for the élevage to keep the fruit and freshness. It fermented with indigenous yeasts in stainless steel and oak vats. It's a powerful year; the wine has 15% alcohol and is round and full-bodied. It's a heady and ripe Pintia. They had to be careful with the harvest date, and they harvested early and quite quickly. Even though the wine is ripe and heady, with notes of grenadine and small ripe berries, it's also exotic and spicy, quite showy, lush and full-bodied, with the 2019 tannins. It's a more powerful wine that is going to require patience."

CONTACT VINO FINO

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