



Packaging: Glass bottle
Quantity per box: 6 or separate
Volume: 750 ml
Vintage: 2022
Alcohol: 14,5 %
Serving Temperature: 16-18 °C

Marques de Pluma Ribera del Duero

Spain, D.O. Ribera del Duero

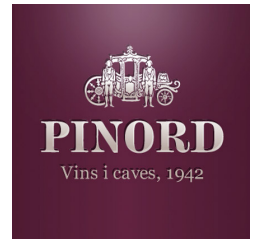
Vintage: 2022

Type: Red wine

Grapes: Tempranillo

Systembolaget's Art No: [56654](#)

Producer: Bodegas Pinord S.A., www.pinord.com



About the Producer: The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetas, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

Color: Intense Bigarreau cherry red, brilliant and clear with a violet robe.

Aroma: Very complex and filling. Aromatic fruit aromas, fresh red berries and liquorice. Touches of vanilla and spice. Lingering finish.

Taste: In the mouth it is smooth, well structured and offers a pleasant balance between the fruit and the barrel.

Residual Sugar: 2,2 g/l **Acid:** 5 g/l

Alcohol: 14,5 %

Goes Well With: 🍷 🍷 🍷 🍷 🍷 🍷 🍷

Aging: Four months on French oak