

# BODEGAS PINTIA / *Castilla Y Leon*



## Owner / Winemaker

Tempos Vega Sicilia Group

## Appellation

Toro

## Presentation

In 1995, the Álvarez family—building on the success of Vega Sicilia and Alión—embarked on a new chapter, seeking to expand their winemaking vision. After a year of research, they turned their attention to Toro, convinced of the untapped potential of the Duero River and its surrounding vineyards.

They acquired old vines in the stony soils of San Román de Hornija and initiated an extensive period of experimentation. Over four years, nearly one hundred vinification and ageing trials were conducted, all with a clear objective: to preserve the purity of the fruit while achieving the highest level of elegance within Toro's naturally austere environment.

Construction of the winery began in 2000 and was completed in 2006, resulting in a state-of-the-art facility designed for precision and quality. It features temperature-controlled grape reception, oak fermenters equipped with cooling systems, a spacious barrel cellar, and a climate-controlled bottling area to support extended bottle ageing.

Today, after many vintages, Pintia stands as a benchmark for refinement in a traditionally robust region. Ageing typically spans 12 to 15 months in a blend of 70% French and 30% American oak, followed by a minimum of 12 months in bottle. Like Alión, Pintia is produced as a single wine, ensuring each vintage represents the purest and most faithful expression of the harvest.

## Wines produced

PINTIA TORO TINTO (RED)

## Grape varieties planted

Tinta de Toro (Tempranillo).

## Size of vineyard

96 hectares.

## Average age of the vines

The mature vines are around 40 years old. The younger vines average 20 years old.

## Location

The magnificent new winery is located just outside the village of San Roman de Hornija, 50 km southwest of Valladolid in the Duero Valley. The altitude here is 500m above sea level. Vineyards are on gentle slopes at higher altitudes of up to 700m.

## Soils

Located just outside San Román de Hornija, 50 km southwest of Valladolid. The soils are very stony, formed on alluvial deposits, which are part of the high terraces of the Duero River. They are located at about 700 meters above sea level.

## Viticulture & Winemaking

Sustainable without the use of any chemical fertilizers, insecticides or herbicides.

Grapes are hand-harvested into 12-kg boxes and undergo an initial selection in the vineyard, followed by a second meticulous sorting on arrival at the winery. The fruit is gently conveyed to cooling chambers to preserve freshness. Fermentation takes place in wooden tanks under controlled temperatures to ensure optimal extraction and aromatic balance. Ageing follows in 225-litre oak barrels, 70% French and 30% American, using a combination of new and previously used barrels for approximately 12 months. After barrel maturation, the wine rests in bottle for a minimum of 12 months, allowing the integration of oak, refinement of texture, and development of complex aromas. This careful approach ensures that each wine reflects both the quality of the high-altitude vineyards and the character of the Tinto Fino (Tempranillo) grapes, producing a structured, elegant, and expressive wine ready for long-term ageing.