DOMINIO DE PINGUS

The Wine Advocate 2026 Report

Ratings & commentary by Luis Gutiérrez

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Pingus · Flor de Pingus · Amelia · PSI · PSI Gran Reserva Ψ

Ribera del Duero

Robert Parker Ratings

WINE	VINTAGE	RP SCORE
Pingus	2023	**99**
Pingus	2024	**98+**
Pingus	2025	**(96–100)**
Amelia	2023	**96**
PSI Gran Reserva Ψ	2016	**96**
Amelia	2025	**(94–97)**
Flor de Pingus	2023	**95+**
Amelia	2024	**95**
Flor de Pingus	2024	**95**
Flor de Pingus	2025	**(93–96)**
PSI	2025	**(93–96)**
PSI	2024	**94+**
PSI	2023	**94**

Barrel-range scores in parentheses correspond to unbottled wines tasted from sample.

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Luis Gutiérrez, The Wine Advocate

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The Report

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A Visit to the Vineyards

In June 2025, I visited the Pingus vineyards and tasted the bottled 2022s and barrel samples of the 2023 and 2024 vintages. This time, Peter Sisseck wanted to show me some of the old vineyards for PSI that he has been buying and also the new ones he has planted, five hectares of Garnacha in the village of Peñaranda del Duero, which is cooler and has more rain, a village that is gaining traction.

The 2023 Vintage

At Pingus, the idea was to bottle the 2023s a little earlier, starting with Flor de Pingus on the 5th of May 2025. That year, he was really scared because of the accumulated drought. He noticed that the plants that had an individual stick behaved better, so he started putting sticks in all the Pingus vineyards. 2023 was warm and dry, and the wines are more fruit-driven; they are less powerful and less concentrated (from stress?), juicier and less tannic than the 2022s. The wines are more floral and fragrant, in some cases a little lighter but, in the case of the 2023 Pingus, with breathtaking elegance. They are a triumph over the very dry and adverse conditions of the year.

The 2024 Vintage

2024 was a very challenging year, with bad frost in April and a rainy end of the season. The wines feel a little bit like 2014s, better than the 2017s, the two other years of bad frost. In challenging years, Pingus shows its head well above the rest.

The 2025s: A Vintage of Place

We also tasted young samples of the unbottled 2025s. All the 2025s showed very different from each other, even more at this early stage than the 2023s or 2024s. 2025 is a year when the place is very strong, and all the wines show their naked personality. I did something I had never done before: taste all the unblended components of the 2025 Pingus and the final blend. It was fascinating to see how each plot, only a few meters away from the others, delivered different results and how the blend is better than the individual components.

PSI: Preserving a Heritage

PSI was born out of a concern that many considered inevitable but that Peter Sisseck regarded as a profound loss: the land consolidation programs in La Horra led to the uprooting of large areas of old vines, threatening a priceless reservoir of genetic diversity. Historically, La Horra had been renowned for its old vineyards and exceptional vine material—the very reason Sisseck established Pingus in the area in the mid-1990s is because he had searched the region for old Tempranillo selections and found them in La Horra. PSI, launched in 2007, became a vehicle to preserve this heritage by working with growers in villages where old vineyards had survived.

What began as a modest project sourcing fruit from Quemada and Zazuar has evolved into one of Ribera del Duero's most ambitious efforts to safeguard old-vine viticulture. Through long-term partnerships with local cooperatives, the team has mapped historic vineyard sites using archival records and aerial photographs from the 1950s, identifying and protecting parcels of both historical and contemporary significance. Today, PSI draws fruit from a broad network of villages across the Burgos and Soria sectors of the appellation.

PSI is based primarily on Tempranillo with around 10% Garnacha and is farmed organically and biodynamically. Fermentations are carried out with indigenous yeasts, and élevage lasts around 14 months in a combination of large oak vats, 6,000-liter foudres and a small proportion of barrels, seeking freshness and transparency over oak influence. Since 2024, the estate has accelerated its preservation efforts through the acquisition of approximately 90 hectares of vineyards, including new plantings from its own massal selections of Tempranillo and a rare local Garnacha biotype. Production currently stands at roughly 350,000 bottles annually, making PSI not merely a wine but one of the most significant conservation projects in contemporary Ribera del Duero.

The Gran Reserva Ψ

Since 2016, PSI has also produced a Gran Reserva inspired by the classic Rioja tradition. Rather than focusing on a single vineyard or lot, it is assembled from a selection of different wines and matured for an extended period—between 48 and 56 months—in a combination of barrel and tank before being bottled and released only after a decade of aging. The result is a wine conceived in the old-fashioned sense of a Gran Reserva, where patience, evolution and complexity take precedence over youthful fruit or immediacy.

The Gran Reserva project began in 2013, and a second vintage followed in 2014. While both showed promise, neither quite achieved the level of quality and harmony the team had envisioned. A 2015 was also produced, but ultimately it was deemed unworthy of release and was never bottled. The 2016 Gran Reserva Ψ, therefore, becomes the first commercial release of the wine—the inaugural vintage that fully met their expectations and the first with which they felt completely satisfied.

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