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R I B E R A D E L D U E R O
S A I N T - É M I L I O N
J E R E Z



Reading the year

The 2025 vintage cannot easily be summed up in a single sentence, and perhaps it is precisely that complexity which makes it so compelling to work with and to try to understand.

Looking back at how the year unfolded, it becomes clear that it was not temperature itself that set the direction, but rather the way water was distributed, how the air moved, and the way both factors shaped the rhythm of the plants throughout the cycle. It is a vintage in which the differences between places are not only evident but essential to grasp the whole.

In Ribera del Duero, water shifted the starting point, and disease was the consequence that followed.

In Jerez, first water and later wind ultimately governed the development of the cycle.

In Saint-Émilion, what set the year apart was the absence of disruption, which gave it its character.

For that reason, 2025 is not expressed in a single style, but in three distinct developments — each of which has demanded its own way of working. At the same time, it is a vintage in which precision, both in the vineyard and in the winery, has carried an importance difficult to convey.

It is a vintage in which the work we have been doing over many years becomes clearly visible.

Ribera del Duero

In Ribera del Duero, the year began with a situation that was, in itself, unusual for the area: an elevated water availability carried over from the previous year.

2024 had been marked by considerable rainfall and, by the time winter arrived, the soils were saturated to a degree we rarely experience. This continued through the spring, allowing the vines to work from the outset without the water limitation that is normally part of Ribera's nature.

When the plant meets no resistance, vegetative growth becomes more sustained and, combined with the humid conditions of spring and early summer, this generated clear disease pressure — particularly from mildew, Plasmopara viticola.

In many ways, this was where the character of the vintage began to be defined.

We managed to control the attack and preserve both the canopy and the yield, but it required constant attention throughout the vegetative phase. It is the kind of work that is not necessarily visible from the outside, but that ends up shaping how the wine will evolve.

When the end of summer arrived, the scene shifted. The weather turned dry and, with the plant still active and the canopy intact, ripening continued at a pace driven not by extreme temperatures but by the energy accumulated beforehand.

What was interesting was that it was not primarily sugar that was evolving, but the balance within the berries. Malic acid dropped relatively quickly and the pH began to rise, even with alcohol levels around 13–13.5%.

We began the harvest on 3 September. It may seem early — yes — but at that moment it was clear that this was where the balance lay.

In the winery, the work was a natural extension of that decision. Fermentations were kept cool, around 22 °C, and extraction was reduced significantly. Today, pump-overs represent roughly a third of what they were ten or fifteen years ago.

It is a vintage in which precision in the work has not simply been a choice, but a necessity.



Pingus

2025

Looking at Pingus today, almost thirty years after the first vintage in 1995, it is easy to see how it has evolved.

In that first vintage we harvested late, with very low yields, and yet the alcohol level in 2025 is almost the same. But what lies behind that figure is something entirely different.

The essence remains the same. The tannic structure — fine and persistent — is still what holds the wine together. But around that core, much has changed.

Today, Pingus shows itself as more transparent and more vertical. It is not a wine that seeks to fill, but one that holds itself with a precision only possible when everything superfluous has been gradually stripped away.

It is as though, over the years, we have arrived at the very core of Pingus.

That is why 2025 does not represent simply another vintage, but a particularly clear expression of the path that began in 1995: a vintage in which three decades of work show themselves with great lucidity.

Flor de Pingus

2025

Flor de Pingus has found its own identity, increasingly rooted in the work done in our own vineyards.

In Barroso and El Pino, mass selection from around 500 mother vines has produced material far more precise than in the past. Combined with higher planting density — around 4,500 vines per hectare — and the work with bush-vine training on individual stakes (échalas), this has transformed the dynamic of the wines.

It is not something first perceived in the winery. It is already visible in the vineyards themselves.

Walking the parcels today, one can directly sense the quality they can hold, and how the different sectors are beginning to express themselves with greater clarity.

In 2025, this translates into a wine more open than Pingus, though no less precise. It has a different movement, a distinct way of unfolding, and a clarity that is, in large measure, the result of the work in the vineyard.

The small proportion of Garnacha brings flexibility, but it is Tinto Fino that sustains the structure.

It is a wine in which one clearly perceives today that the quality is already present in the material itself.

PSI

2025

PSI is no longer simply a collection of parcels, but a landscape in motion.

We now work with around 180 hectares, of which approximately 90 are our own vineyards, and that fundamentally changes how the wine can be made. Where PSI once relied more heavily on diverse origins, today a much larger share of the material comes from places we know better, and which we have been able to work with continuously over time.

That brings a different precision — not only in individual parcels, but in the whole.

The landscape begins to speak with greater clarity, and that also means the differences sharpen — and with them, the demands on what belongs to PSI. In 2025, this shift has become especially tangible.

We discarded around 10% of the wine produced. Not because it was not good, but because the level has risen. Wines that in other vintages would unquestionably have been part of PSI were sold off in bulk this year. The threshold has moved.

Vinification follows the same principles as at Dominio de Pingus: low-temperature fermentations, very limited extraction, and an increasing use of foudres rather than barrels. It is an evolution that, for some time, will mean a smaller volume of wine, but one that is necessary to elevate the overall expression of the whole.

But looking at 2025, it is hard not to feel that PSI has taken a decisive step forward — and that this may well be the most precise and coherent version we have ever made.

Saint-Émilion

In Saint-Émilion, the year unfolded in a way that could almost be described as undisturbed.

After a very wet 2024, 2025 came as a calmer year. Rainfall was lower, but still enough to ensure steady growth, and the plant moved through the cycle without the interruptions that normally leave their mark.

There was no disease pressure beyond the usual, and no blockages in ripening. This allowed balance to build gradually.

We began the harvest on 7 September — earlier than usual, but without haste. It was not about being first, but about following the rhythm the year itself had set.

Vinification followed the same direction as in Ribera, though with a little more freedom. The fruit held itself together, and that allowed us to work without forcing anything.

Château Rocheyron

2025

The development of Château Rocheyron has been, in large measure, a process of accepting the role time plays.

We work from two lieux-dits, Echeres and Rocheyron, and the shift toward Rocheyron, with its younger vines, has been decisive since 2020. But it was not a change that could be hurried.

For a time, the wine went through a phase in which it had not yet fully found its form, and it was necessary to allow the vineyards to move gradually toward their own expression.

Today it is plain that this process has settled into place.

Château Rocheyron now presents itself as a wine in which all the elements work together. It is made from Merlot from Rocheyron with about 20% Cabernet Franc from the western part of Echeres, and the balance between the two lieux-dits has finally fallen into place.

At the same time, work in Echeres continues, where the older areas — affected by drainage problems — have been replanted, and where La Fleur Rocheyron is beginning to find its own direction.

But perhaps the most important thing is the evolution of the landscape itself.

The 7.8 hectares are no longer simply vineyards, but a coherent whole. The work with hedges and cover crops has gradually transformed the balance of the place. And that is felt in the wine.

Not as power, but as a sense of calm and coherence that can only arise when time and work, at last, begin to align.

Jerez

In Jerez, the determining factors of the 2025 vintage were two: water and wind.

Winter and spring were rainy, which generated considerable disease pressure — especially in Macharnudo, where the mildew attack was most intense. This required careful work in the vineyard and constant monitoring of the plant throughout the cycle.

But it was in the period leading up to harvest that the character of the year came through most clearly.

The Levante wind made itself felt, causing the berries to concentrate rapidly at a moment when phenolic maturity had not yet fully developed. This created a tension in the fruit — the berries began to appear ripe without yet being so entirely.

We decided to wait.

With the arrival of the Poniente, the balance shifted. Temperatures dropped, humidity rose, and ripening entered a different rhythm. That provided a more coherent starting point, in which concentration and maturity began to move forward together.

Harvest took place around 20 August.

It is a vintage in which much of the work has consisted in finding the precise moment to act, and in which small shifts in timing have had a decisive importance for the final result.

The Wines of Jerez

Viña Corrales

Viña Corrales represents the clearest and most precise expression of the project in Jerez.

From the highest part of Balbaína, around 92 metres above sea level, on its pure albariza barajuela soil, comes a wine that in the cellar shows a singular lightness and verticality. It forms part of the construction of a Fino, both through the solera and through biological ageing under flor; in 2025 the natural alcohol level — around 13.8% — allows us to work from a base of unusual purity.

Viña Cruz

Viña Cruz, from the Macharnudo pago, is this year clearly marked by the mildew attack, and yields have therefore been very low. This gives a wine with a different weight from the usual, though its real role lies in the long-term construction. Trusting in its evolution, it will enter a Fino solera whose first release is planned for autumn 2027.

Casilla Medina

Casilla Medina is, by contrast, a vintage-dated wine with an entirely different freedom.

It will be bottled after the 2026 harvest and released to market in early 2027. In 2025 we worked with several different techniques: part of the wine was made as a white wine, with a natural alcohol level of around 13.5%, fermenting partly in old butts and partly in tank. The wines then evolve both under flor and in barrel, following the classic method of white wine making, before being blended.

It remains a work in progress, but already the wine carries a character and direction that make clear something genuinely significant is taking shape.

Conclusion

The 2025 vintage is not a vintage that seeks to impress through excess, but through precision.

It is a vintage that reflects what happens when years of work, observation and experience begin to align fully with each place and each vineyard. The decisions made throughout the year did not respond solely to technique, but to an ever deeper understanding of how to read each landscape.

IN RIBERA

Acting at exactly the right moment.

IN JEREZ

Knowing how to wait.

IN SAINT-ÉMILION

Allowing balance to develop naturally.

Three different paths, joined by a single philosophy.

That is why 2025 does not present itself simply as a great vintage, but as a particularly meaningful one: a harvest in which the work accumulated over decades begins to express itself with exceptional clarity.

The wines show an unusual transparency and serenity. These are not wines built on power, but on balance, precision and authenticity of origin. There is energy, but also harmony. There is depth, but no excess.

Perhaps the most moving thing is to perceive how, in Ribera, Jerez and Saint-Émilion, the wines begin to share the same sensibility. Not because they resemble each other, but because behind all of them lies today a common understanding of the vineyard and how to accompany it.

That is where 2025 takes on a truly special dimension.

We are not simply satisfied with this vintage. We are deeply excited about it, and proud to see how so many years of work now find such a clear expression in the wines.