

TEMPOS VEGA SICILIA Pintia Toro 2016



95 POINTS

The 2016 Pintia comes from a cooler but drier vintage, and the wine has a little less alcohol and more freshness. It fermented in oak vats and matured in mostly new and mostly French oak, but this year they used a little more American oak with the idea to increase density. 2016 was an atypical year in Toro; they had plenty of time to pick the grapes with lower alcohol and wines with more elegance. This is clearly a more elegant vintage than 2015. The wine has some notes that took me to the Northern Rhône, and the oak is neatly integrated—it seems to get better integrated in cooler years. There is a mix of black and red fruit that denotes good freshness. The palate is medium-bodied, with a distinct lack of rusticity and density, and it's more fluid. It has abundant, chalky and fine-grained tannins and a supple, long and dry finish. 230,032 bottles, 6,517 magnums and some larger formats were produced. It was bottled in May 2018.

- Luis Gutiérrez,

About Wine Advocate

Robert Parker founded his bi-monthly newsletter, The Wine Advocate, in 1978. Since then he has come to be called "the most influential wine writer in the world today." In 2001 he launched eRobertParker.com. His team of Wine Advocates now comprehensively covers the world of fine wines in a way that no one person can any longer do. Parker continues to review the great wines of Bordeaux and Northern California and acts as a critic-at-large conducting vertical tastings and horizontal tastings of older vintages of California and elsewhere.



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