



Peter Sisseck is in the business of bringing great wine into the world. His approach to winemaking is traditional and his vision is new. The result is PSI, a wine that speaks from the heart of the Ribera del Duero in Northern Spain. In 1993, Peter arrived in Spain to manage a new project, Hacienda Monasterio. During this time he began to explore the landscape of the Ribera del Duero. Inspired by seeing the old vines, he set out to make wine that embodied the soul of the region.

Peter has always been guided by the mantra of quality over quantity, with a history in wine that is pioneering and humble. Before PSI, there was Flor de Pingus, and before that, a wine called Pingus (Peter's childhood nickname). With his earlier wines continuing to excite palates on an international scale, he saw PSI as an opportunity to strengthen his relationship with growers, while making a delicious Tempranillo wine. To give his vision life, he brought together a group of wine growers under the name of Bodegas y Vinedos Alnardo. The first vintage of PSI was 2007.

Success has not come easy to Peter, who has worked tirelessly to achieve sustainable farming. The vineyards, which in the past had fallen victim to labour-saving chemicals and pesticides, have been free to flourish organically for over a decade.

PSI (taken from the Greek letter PSI Ψ) marks an evolution in Peter's career. The wine stands out in its originality from Flor and Pingus. It is rich in the flavours of red fruits, such as strawberries and raspberries, while maintaining subtle hints of oak and spice. It benefits from the energy and commitment to great quality that runs through all Peter Sisseck's wines.