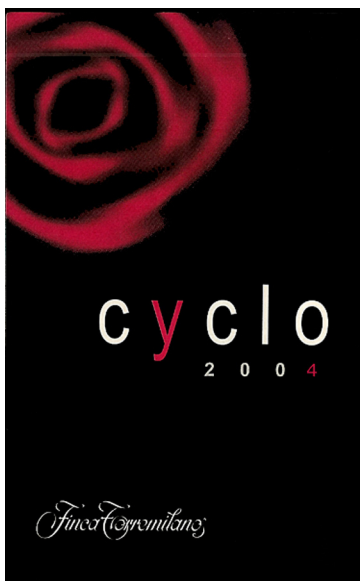


Cyclo 2004



Bodegas: Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 90% Tinto Fino from two vineyards, 2% merlot, 4% Cabernet Sauvignon, 3% Petit Verdot, 1% Pinot Noir (whole cluster fermentation with the pressed must of Petit Verdot)

Winery: This winery is family owned and has been producing red wines on the estate since 1903. The vineyards are located on the second slope above and nearly 2 km. south of the Duero river at an altitude of 800-900 meters. Soils are deep and composed of limestone, sand and clay in roughly equal proportions along with gravels from the old river bed that are composed of silex and quartz. In some vineyard plots the gravels dominate, for example the Roble Viejo vineyard is predominantly gravel and the youngest vines are 85 years old. The land has been known for its quality and has been planted with vines for more than 100 years.

The estate, Finca Torremilanos, is comprised of 200 hectares of vineyards. 60 hectares are head-trained, en vaso, with the remainder trained to wires. The majority of the vineyards are Tinto Fino with a few small plantings of Cabernet Sauvignon, Pinot Noir and Petit Verdot. The slopes are predominantly north facing and one can see for 60 kilometers from the heights of the vineyards. 100% of the plots are farmed organically and the winery is seeking organic certification.

Wine: Grapes see a 4-5 day prefermentation cold soak and fermentations take ~5 days in temperature controlled stainless steel with natural yeasts. Total maceration is 8-10 days and depends on the quality of the skins. Varietals are aged separately for 18 months in barrel. A part of the Tinto Fino undergoes malolactic fermentation in barrel. Aged 13 months in barrel and 7 months in epoxy lined concrete.

Reviews:

“The 2004 Cyclo is even better than the 2003, more expressive aromatically, firmer and more structured on the palate. Purchasers of the 2004 should be prepared to cellar it for 5-7 years. It will drink well through 2025. If I were a budding wine collector with limited discretionary income, this is the type of wine that I would be laying down.”

95 points *Wine Advocate* issue 169 February '07



Selected by Aurelio Cabestrero®

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