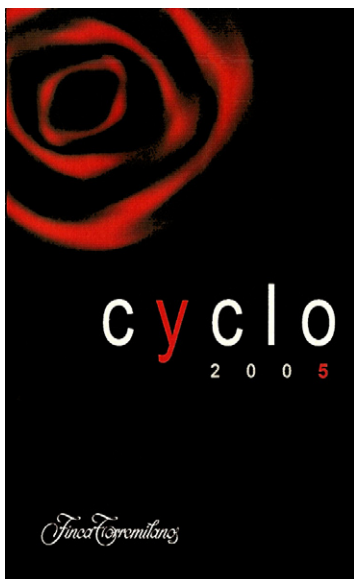


# Cyclo 2005



**Winery:** Bodegas Finca Torremilanos

**Region:** Ribera del Duero D.O.

**Grapes:** 100% Tinto Fino

**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 remain-

der 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. Once pressed the wine is aged for 18 months in barrel. The intent is to respect the aroma, flavor and texture of the grape with its unique character coming from its own plot and biochemistry. Minimal chemical use during growing and minimal mechanical use in the vineyard and winery support this goal. Wood for the barrels is bought, aged and made into barrels on site. This allows control over the important aging of wood.

## Reviews:

“Saturated ruby. Inky cherry and blackberry on the nose, with deeper espresso, asphalt and licorice accents. Chewy and packed with dark fruit flavors accompanied by smoky, meaty qualities and firmed by solid tannins. Finishes with strong cherry pit and bitter chocolate notes and impressive power, gaining sweetness with aeration. This is almost painfully young but clearly has the material to repay cellaring.”

**91(+?) points** *International Wine Cellar* issue 133 July/Aug '07

“Purple/black in color, the wine has a superb perfume of wood smoke, toast, vanilla, floral notes, mineral, blackberry, and licorice. Sumptuous on the palate, the wine is large-scaled, powerful, ripe, and structured. Give it 5-7 years in the cellar for additional complexity to emerge. It will drink well through 2030.”

**94 points** *Wine Advocate* issue 175 February '08



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