

Cyclo 2006



Winery: Bodegas Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 90% Tempranillo (Tinto Fino), 10% Blanca del Pais

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. 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: Fruit for this wine is sourced from 2 vineyards: Roble Viejo and La Senoritas. Roble Viejo is an 85 year old vineyard on the estate at 870 meters elevation. Senoritas is a 150 year old vineyard in a nearby village, Fuenetebro, at 1050 meters elevation. The elevation is striking as harvest was 17 days later at Senoritas than at Roble Viejo in 2006. All fermentations proceed in unlined cement tanks produced by Nombrot in Burgundy, with native yeasts. Ricardo states that the wine shows a slower and more natural evolution of structure in concrete versus stainless steel or even wood. White grapes are pressed and the white must is added to red grapes followed by a 4-5 day prefermentation cold soak. Total maceration is 8-10 days and depends on the quality of the skins. The wine is pressed in a small manual basket press. 1/3 of the wine sees malo in the cement tanks and the other 2/3 in new barrels. Malo in cement took 6 months. The wine that saw malo in tank is then aged for 13 months in oak barrels while the lot that saw malo in barrels sees a total of 19 months in oak. The balance for Ricardo is to maintain fresh fruit aromas from the tank lots and more character of wood from the barrel lots. The intent is to respect the aroma, flavor and texture of the grape with its unique character coming from its own plot and biochemistry. Wood is bought, aged and coopered into barrels on site.

Reviews:

“A glass-staining opaque purple, the bouquet gets a lift from the Blanca del Pais. Lavender, leather, smoke, blackberry, and black cherry aromas lead to a dense, ripe, structured wine with outstanding concentration and incipient complexity. This spicy effort will have a drinking window extending from 2015 to 2030.”

92 points *Wine Advocate* issue 183 June '09

“This superb wine is sourced from two outstanding vineyards.. Dense and complex, it has an opaque ruby color and aromas of blackberry and black cherry fruit and earth on the nose. It is beautifully balanced and nuanced and loaded with spicy black fruit and minerals on the palate with a soft velvet texture and tremendous concentration.”

92+ points *International Wine Review* June 2010



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