

Cyclo 2007



Winery: Bodegas Finca Torremilanos

Region: Ribera del Duero D.O.

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

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. 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 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 3 vineyards: Roble Viejo, La Galinda and Las Senoritas. Roble Viejo is an 90 year old vineyard at 880 meters elevation, La Galinda is 75 year old vines; both are on the estate. Las Senoritas is a 150 year old vineyard in a nearby village, Fuentenebro, at 1050 meters elevation with clay and feldspar in the soils. The elevation is striking as harvest was 17 days later at Senoritas than at Roble Viejo in 2007. Yields at las Senortias were down 40% over the 2006 vintage and overall yields were down 50% versus 2006. Ricardo says that 2007 was a vintage where growing great plants (vines) yielded superior quality of fruit. Harvest started at the end of September and lasted until October 16.

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. 50% of the wine sees malo in the cement tanks and the other 50% in new barrels. 20% of the wine remains in cement for the total aging time, the remainder spends 24 months in oak barrels. Following oak aging the wine is blended and allowed to integrate in cement tank prior to bottling. 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 coopered into barrels on site.

Reviews:

“A glass-coating opaque purple color, it proffers a compelling nose of smoke, pencil lead, incense, Asian spices, lavender, and blackberry. Suave and succulent on the palate, it admirably combines elegance and power along with impeccable balance and a 45-second finish. Cellar it for a minimum of 5 years and drink it from 2015 to 2027.”

93 points *Wine Advocate* issue 188 April 2010



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