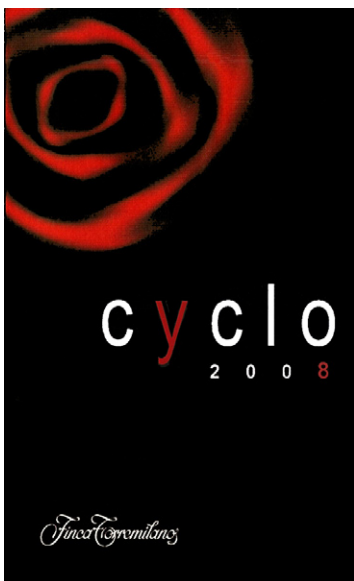


Cyclo 2008



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 only 2 vineyards in this vintage: Roble Viejo and La Galinda. Roble Viejo is an 90 year old vineyard at 880 meters elevation. La Galinda is 75 year old vines, both on the estate. This was the second year that yields were drastically lower than average. Ricardo's oldest vineyard las Senoritas was decimated by hail in June and was unable to ripen a crop. Ricardo says that 2008 was a vintage where growing great plants (vines) yielded superior quality of fruit. Harvest started at the beginning of October and lasted until early November.

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:

“Aromas of herbs, olives, truffles, minerals, incense, violets, and blackberry aromas inform the nose of an elegant, savory, ripe Tempranillo that will continue to blossom for another 2-3 years and offer a drinking window extending from 2013 to 2023.”

92 points *Wine Advocate* issue 195 June 2011



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