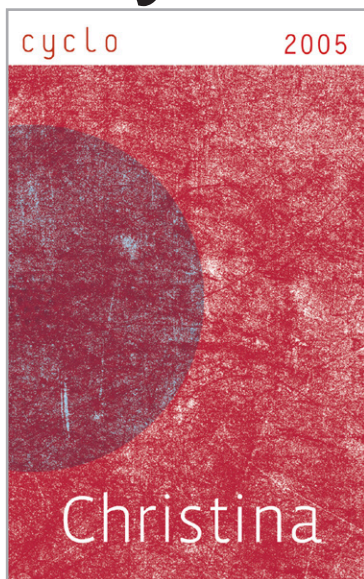


Cyclo Christina 2005



Winery: Bodegas Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino (Tempranillo), all of the fruit is sourced from a single, 150 year old vineyard.

Winery: 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. Nearly 70% of the plots are farmed organically, with the aim of 100% organic within 5 years.

Aurelio's second child, Christina was born in 2005. To commemorate this special event, he worked with 5 different wineries in Ribera del Duero to create 5 different special cuvees of wine for Christina. Aurelio picked Ribera del Duero for a number of reasons including that his family's roots are from the region and

that in his estimation some of the best wines in Spain are made there. The wines from Ribera del Duero display a unique combination of finesse, balance, power and intensity. Using only the best vineyard sites, a selection of the best grapes from old vines, and made in cooperation with some of the most talented winemakers of the region, each of the five wines shows the character of the excellent 2005 vintage along with unique personality of its particular vineyard.

Wine: This special cuvee comes from the oldest vines (150 years old with very low yields) that the winery works and is a joint project between winemaker Ricardo Peñalba and Aurelio Cabestrero. The wine proceeded with alcoholic fermentation in small stone tanks followed by malo-lactic fermentation in new French oak barrels. The wine was aged for 21 months in new French oak before being bottled unfiltered and unfiltered.

Reviews:

“Its physiognomy and personality are very similar to the 2005 Cyclo. Opaque-purple colored, it reveals a fragrant nose of toasty new oak, pencil lead, floral notes, blueberry, and blackberry. This is followed by a plush, ripe, full-flavored wine with excellent depth and breadth. There is enough well-hidden tannin to support another 5-7 years of cellaring. It should approach its peak by 2015 and drink well through 2030.”

94 points *Wine Advocate* issue 175 February '08

“Powerfully scented bouquet of candied raspberry, blackcurrant, graphite and musky Indian spices. Fleshy and concentrated, with energetic dark berry and bitter chocolate flavors framed by slow-building tannins. Gains weight on the finish but maintains freshness and clarity, leaving behind notes of salty minerals and candied flowers.”

91 points *International Wine Cellar* issue 139 July/Aug '08



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 06/2009