

Los Cantos de Torremilanos 2006



Winery: Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 100% Tempranillo

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 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: This wine is made from 100% Tempranillo, from organically farmed vineyards. Los cantos refers to rounded river stones which appear in all of the vineyards used as fruit sources for this wine. Five different parcels contributed grapes to the blend with an average age of the vines being 25 years. 2 parcels have sandy subsoils which give more alcohol and ripeness to the blend. The other three parcels have clay subsoils leading to higher natural acids in the ripe grapes. Parcels were chosen based on aromatic and structural traits. This is the first vintage for this wine.

The grapes see 4 days of pre-fermentation maceration with twice daily pumpovers, looking to increase aromas in the finished wine. On the fourth day during pumpovers the must is oxygenated to help the strictly native yeast to begin fermentation. After fermentation, there are 4 pump-overs daily for 4 days and then the skins are removed. Malolactic fermentation occurs in tank and then the wine is raked to barrel. The blend is assembled after 13 months in French oak barrels, 1/3 of which were new and which were coopered on site.

Reviews:

“Purple-colored, its nose reveals wood smoke, lavender, pencil lead, black cherry, and blackberry. Firm and structured on the palate with an elegant personality, this lengthy effort will evolve for another 2-3 years and drink well through 2021.” **Top 100 Spanish**

Wine Values

90+ points *Wine Advocate* issue 181 February '09



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