

# Montecastrillo Roble 2006

Finca Torremilanos 2006

**Monte**  
*7 meses en barrica*  
**Castrillo**

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

**Winery:** Bodegas Finca Torremilanos

**Region:** Ribera del Duero D.O.

**Grapes:** 90% Tempranillo, 10% Cabernet Sauvignon

**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 a blend of 90% Tempranillo and 10% Cabernet Sauvignon from 15 year old vines. The vines are trained to wires for better control over ripening and planted in brown limestone soils at the base of the Castrillo hill on the Torremilanos estate. The vineyard is 2,700 feet above sea level. The grapes were macerated with the must for 9 days during fermentation in temperature controlled tanks. Following fermentation the wines were aged in oak barrels for 7 months prior to bottling.

## Reviews:

“Ruby-red. Smoky raspberry and cherry on the nose. Bright floral and mineral qualities add verve to fresh red fruit flavors, with a subtle vanilla quality lending depth and sweetness. Velvety, candied red and dark berry flavors display very good clarity. Tannins gain strength on the finish, with the smoky note repeating. A touch grapey today.”

**88(+?) points** *International Wine Cellar* issue 139 July/Aug '08

“Purple-colored, it gives up aromas of cedar, earth, black cherry and blackberry. Mineral and spice notes emerge on the mid-palate along with enough tannin to support 1-2 years of further evolution. Drink this lengthy effort over the next 4-5 years.”

**88 points** *Wine Advocate* issue 178 August '08



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