

# Montecastrillo Rosado 2007



**Winery:** Bodegas 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:** Produced from 100% Tempranillo grapes from vines aged between 12 and 15 years. All of the must from these grapes is used to produce this rose. 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 are harvested relatively early in the season with the intent of producing a fresh wine with a moderate level of alcohol, so the wine is inviting and light on the palate. After harvesting the grapes are left with the skins for 20 hours prior to pressing and then fermented with neutral yeasts at cool temperatures to maintain bright fruit aromas.

## Reviews:

“Spicy black raspberry and cherry aromas display good intensity and precision, with a kiss of orange peel adding complexity. Deeper berry flavors coat the palate, picking up tangy minerality with air. A clean, brisk rose with very good cut and persistence.”

**89 points** *International Wine Cellar* issue 139 July/Aug ‘08

“medium pink-colored with a fruity bouquet of strawberry and cherry. This leads to a crisp, dry Rose which has excellent breadth on the palate, savory flavors, and a fruit-filled finish. Serve it with brunch or bistro cuisine over the next 1-2 years.”

**87 points** *Wine Advocate* issue 178 August ‘08



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