

Montecastrillo Rosado 2010



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 15 years, planted on brown limestone gravel and grown organically (not certified) at the base of the Castrillo hill on the Torremilanos estate. The vines are trained to wires for better control over ripening. The vineyard is 2,700 feet above sea level, the lowest elevation on the estate.

All of the must from these grapes is used to produce this rose. The grapes are harvested relatively early in the season, about 5 days prior to the harvest of tempranillo from the same vineyards intended for the production of red wine. Ricardo intends to produce a fresh wine with a moderate level of alcohol, so the wine is inviting and lively on the palate. The grapes are harvested, destemmed and left with the skins for about one hour prior to pressing. The grapes were fermented with neutral yeasts at cool temperatures to maintain a brightly fruity character.

Reviews:

“Cherry blossoms, rose petals, strawberry, and cranberry aromas lead to a medium-bodied, dry, impeccably balanced Rose with a solid core of fruit. Drink this superb value over the next 12-18 months.”

89 points *Wine Advocate* issue 195 June 2011

“Red berry preserves and spices on the nose and palate, with subtle floral and spice notes gaining power with air. Sappy and deep but lively, finishing with good breadth and cling. This would work well with spicy grilled birds.”

88 points *International Wine Cellar Bonus Feature, Annual Rose Roundup 2011*



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