

# Penalba Lopez Cava Brut

## Nature NV (sparkling)



**Winery:** Finca Torremilanos

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

**Grapes:** 50% Viura, 50% White Tempranillo (Albillo)

**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. 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 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.

The Bodega has been producing Cava for 30 years. Originally they produced only rose Cava and labeled the wine as Champagne, as was typical for the time in Spain. Production was small and the wine was never sold in commercial quantities. When the recent internal boycott of Catalan products occurred, demand for the winery's Cava soared and production has increased to current levels.

**Wine:** Ribera del Duero is a significantly cooler winegrowing area than Penedes as there are only 3 months a year when there is no risk of frost. All fruit for the wine is organically grown (not certified) on the family estate's vineyards around Aranda del Duero. Viura vines are aged between 60 and 180 years old. 80% of the vines are trained en vaso. After primary fermentation this wine (from the 2005 harvest) was aged for 25 months on lees. There is no dosage and residual sugar is less than 1 gram/liter.

### Reviews:

“The N.V. Cava de Duero Brut Nature is composed of 50% Viura and 50% White Tempranillo (Albillo), a very different cepage than Penedes Cava. The fruit is sourced from estate vineyards with the Viura vines ranging in age from 60-180 years. It was aged for 25 months on its lees with no dosage. Medium straw-colored, it displays tiny bubbles, aromas of biscuit, mineral, baked apple, and white peach. Dry and concentrated on the palate with a solid core of creamy fruit, this lengthy sparkling wine possesses serious Champagne character. It is a great value. Bodegas Finca Torremilanos is well known for its red wines but it also makes a very fine Cava.”

**90 points** *Wine Advocate issue 188 April 2010*



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