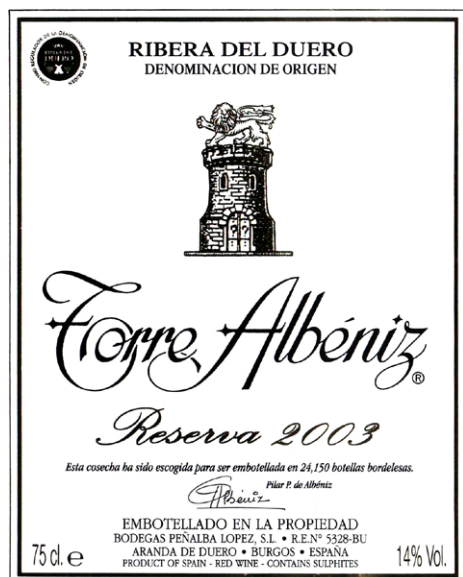


Torre Albeniz 2003



Winery: Bodegas Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 100% Tinta del Pais (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 remain-

der 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 was first created in 1989 by current winemaker, Ricardo Peñalba's father, to honor his mother. This wine style, new at the time, helped usher in the style of vinos autors or high expression wines. In the beginning Cabernet Sauvignon and Merlot played a major role in the composition of the wine. Depending on vintage conditions the varietal composition will change. The wine has not been made every year, for example in 2000 and 2002 no Torre Albeniz was produced.

In this 2003 vintage, the wine is 100% Tempranillo. The fruit comes from the historic Pagos of the Finca, Adrián, Valdecañal, Centenos and Almendros; depending on the vintage. The 2003 came from the Valdecañal and Adrián pagos whose vines average 73 years of age. The wine was fermented in tank and then racked to oak barrels that were coopered at the winery for a total of 21 months aging. The wood for the barrels is sourced in Tronçais and Jupille.

Reviews:

“Deeper colored and more compelling aromatically than the Crianza, it offers up an alluring bouquet of pain grille, spice box, scorched earth, violets, and blackberry. On the palate the wine is intense with excellent depth and breadth. Ripe and spicy, the wine is well balanced and should continue to unfold with another 3-5 years in the cellar. It will provide pleasure through 2025.”

91 points *Wine Advocate* issue 175 February '08



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