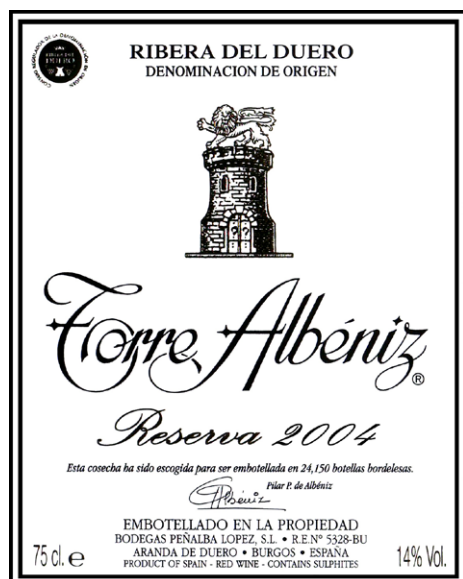


Torre Albeniz Reserva 2004



Winery: Bodegas Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 97% Tempranillo (Tinta del Pais), 3% Blanca del Pais

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 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. Now Ricardo is focusing more on traditional varieties including the now rarely planted Blanca del Pais, which adds increased viscosity and helps bind color in the wine. The 2004 came from the Valdecañal (75 year old) and Adrián (55 years old) pagos. Grapes were hand harvested and fermented in stainless steel tanks. 40% of the wine completed malo in barrels, the remainder in tank. This new regiment of partial barrel malo seeks a better integration of wood aromas into the young wine. After malo the wine is racked to oak barrels that were coopered at the winery for a total of 20 months aging. The wood for the barrels is sourced in Tronçais and Jupille.

Reviews:

Silky in texture, with understated red fruit flavors, soft tannins and slow-building spiciness. Suave, admirably balanced and fresh, picking up Asian spices and tangy mineral bite on the persistent back end."

91 points *International Wine Cellar* issue 139 July/ Aug '08

"Made with a selection of the bodega's best vines that average more than 70 years old, this Ribera is rich in aromas of mocha, bitter chocolate and coffee. The flavors are full of black cherry and a deep tone of cloves."

93 points *100 Best Wines of the Year* *Wine & Spirits* October '08

"This smooth red delivers plum, raisin, espresso and licorice flavors over firm, well-integrated tannins. Tobacco and spice notes linger on the finish. Muscular, balanced and polished."

92 points *Wine Spectator* November 30 '08



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