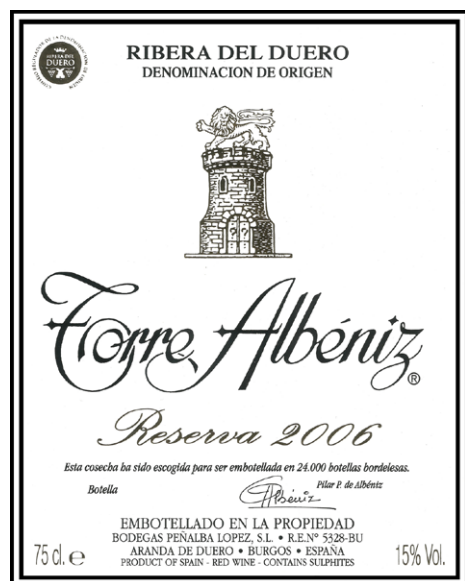


# Torre Albeniz Reserva 2006



**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 majority of the vineyards are Tinto Fino with a few small plantings of Cabernet Sauvignon, Pinot Noir and Petit Ver-

dot. 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 2006 came from the historic head-trained vines of the pagos Valdecañal (75 years old), Adrián (55 years old) and Centenos (77 years old). Centenos was one of the last parcels to ripen due to its higher elevation (880 meters) and higher proportion of clay. The wine was fermented in stainless steel tanks for alcoholic. 50% of the wine saw malolactic in tank and 50% in barrels. All of the wine was aged for a total of 23 months in French oak barrels. Ricardo chose to use nearly all second fill barrels for the maturation of this vintage as he felt this harvest was very rich in grape taste and aromas.

## Reviews:

“Purple/black in color, the nose offers up mineral, espresso, pencil lead, lavender, Asian spices, and blackberry. It delivers greater depth and concentration than the Torremilanos bottling and will benefit from another 4-6 years of cellaring to fully blossom. Drink this impressive offering from 2015 to 2026 if not longer.”

**92+ points** *Wine Advocate* issue 188 April 2010

“It's a modern style of Ribera, feeling polished with a voluptuous texture. Ripe blackberry flavors cascade into the mouth, making for a complete and decadently juicy wine that finishes smooth, without any rough edges. Pour this in winter with a steak.” **Year's Best Ribera del Duero**

**92 points** *Wine & Spirits* June 2011



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