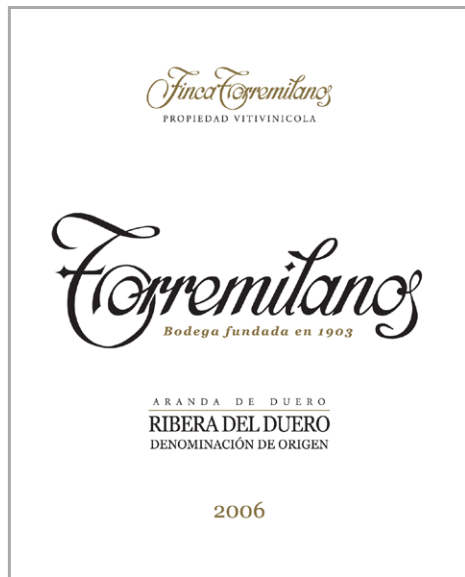


Torremilanos 2006



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. 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: 2006 saw a change in the labelling of this wine with the removal of the term Crianza. There were a number of reasons for the change, among them the aging of this wine far exceeds minimum aging requirements for Crianza as well as a reference to this as the “first” wine of this historic estate; Finca Torremilanos.

Made solely from estate grown, organically farmed, 18-25 year old fruit which is wire trained, Guyot pruned. There are 55 hectares of vineyard used for the production of this wine, with 40 different parcels combined into 10 fermentation tanks. Winemaker Ricardo Peñalba sees this area of vineyard nearly as a mini-D.O. unto itself, as the vineyard gains elevation from 800 to past 900 meters there is a great variety of change in soils and mesoclimates. Soils include sections of chalk, limestone, clay and sandy subsoils. The wine was fermented with native yeast in different tanks based on terrain, altitude, slope, and soil composition. The wine spent a total of 9 days on skins with 4-5 of those days being pre-fermentation. Malolactic fermentation occurred in stainless steel tanks. The wine was then raked to barrels and a preliminary blend was created. Aged 23 months in French oak barrels, which were coopered at the winery.

Reviews :

“it exhibits an already complex bouquet of cigar box, violets, mineral, espresso, and blackberry. This is followed by a medium to full-bodied, elegant wine with serious depth and concentration. The wine’s savory black fruits, earth notes, and spice linger for over 30 seconds.”

90+ points *Wine Advocate* issue 188 April 2010

This 100% Tempranillo transforms its inky purple self into violet-soaked black jam. Its vibrant acidity is searing and it has a grip that edges up the top of the palate like ivy covered in earthy mocha espresso.”

93 points *The Tasting Panel* April 2011



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