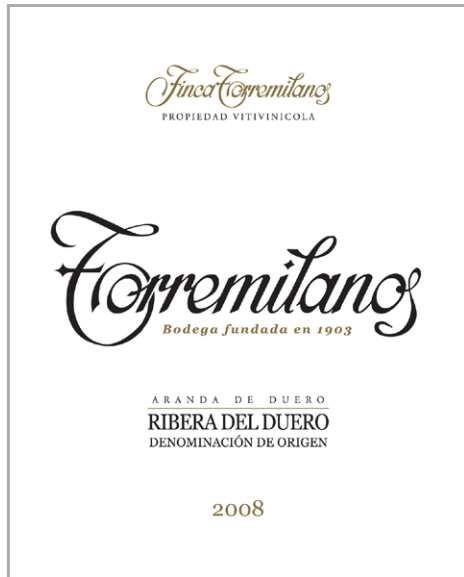


Torremilanos 2008



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: Made solely from estate grown fruit which is wire trained, Guyot pruned. The vines range in age from 18 to 25 years and are farmed organically. 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. Once fermentation was complete, the wine was racked to barrels and a preliminary blend was created. Depending on the vintage, different oak or time in oak may be used, in 2008 the wine spent 17 months in French oak barrels, which were coopered at the winery.

Reviews:

“It delivers an already complex perfume of exotic spices, balsam wood, mineral, espresso, licorice, and blackberry. In the glass it displays a racy personality marked by a firm acid structure and more than enough ripe fruit for balance. Lively, savory, and lengthy, it is likely to evolve for 2-3 years and will provide optimum drinking through 2023.”

91 points *Wine Advocate* issue 195 June 2011

“Glass-staining ruby. Slow-to-open bouquet displays cherry and dark berry skin, licorice, woodsmoke and minerals. Taut and focused, offering sappy blackcurrant and bitter cherry flavors and a touch of candied licorice. More floral on the finish, which features dusty tannins and an echo of bitter licorice. Promising but in need of some bottle age.”

90(+?) points *International Wine Cellar* issue 158 Sept/Oct 2011



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