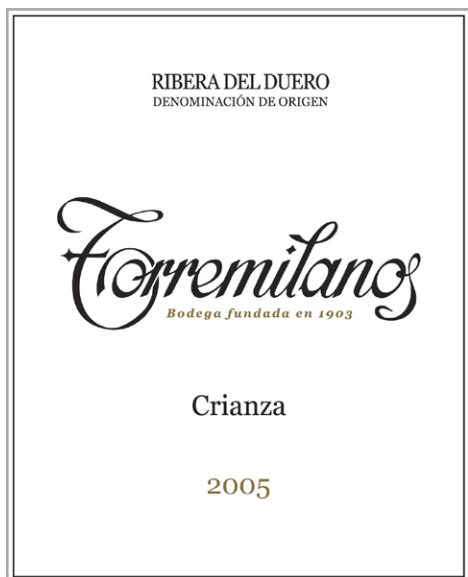


Torremilanos Crianza 2005



Winery: Bodegas Finca Torremilanos

Region: Ribera del Duero D.O.

Grapes: 90% Tempranillo, 7% Cabernet Sauvignon, 3% Merlot

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: 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 move to organic viticulture at the estate seeks to reinforce the specific terroir of this estate, one of the oldest producers of red wines in Ribera del Duero. This goal was furthered in 2005 by yields that were 20% less than the exceptional 2004.

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 2005 the wine spent 21 months in oak barrels, which were coopered at the winery.

Reviews:

“This is a lovely Ribera from an excellent vintage that is now hitting its stride and entering its prime. Substantial and nicely concentrated, it shows a medium- to full-bodied profile, with a soft, rounded texture but lots of flavor recalling--above all--black cherries. The oak notes are now well integrated with the fruit, and the accents of vanilla, spices and smoke make for a complex experience. Delicious!”

91 points *Wine Review Online* July 14, '09

“This trim, muscular red neatly balances plum and blackberry fruit with smoky, earthy and gamy notes. It has concentration and character, though a bit austere now.”

91 points *Wine Spectator* May 2010



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