

# FINCA TORREMILANOS

## CASTILLA Y LEÓN 'PEÑALBA LÓPEZ BLANCO'

### ORIGIN

Spain, Castilla y Leon,  
Arranda de Duero

### WINE TYPE & VARIETIES

Still white, Chardonnay,  
Viura and Albillo

### SOIL

Limestone and clay

### AGE OF VINES

20-180 years old, average more  
than 70 years

### VITICULTURE

Certified biodynamic

### VINIFICATION

The must is obtained from the direct pressing of the whole cluster. It is left to rest for 24 hours to carry out a static cleaning and is then transferred to 225-litre barrels. The wine ferments in barrels for several months. Each variety ferments separately. At the end of winter, they proceed to their final mixture to combine during the last months of aging. Eleven months in barrel. Wine made in the absence of sulfur, without clarifying and without filtering

Finca Torremilanos is located in the heart of Ribera del Duero, just south of the Duero River. Pablo Peñalba López acquired the Finca Torremilanos estate in 1975 seven years before Ribera del Duero was even recognized as an appellation. He immediately began producing estate-bottled wines of remarkable quality, moving away from the former practice of selling bulk grapes to the local co-op.

Pablo continued to develop and showcase the potential of the land across a wide range of soils (sand, rounded river stones, clay, limestone) and exposures. By the early 2000s, their eldest son, Ricardo, had stepped into his father's role and began practicing organic and biodynamic farming methods, including returning to horse-plowing, hand picking, and native-yeast fermentation. In 2015 they became the first in the appellation to be Demeter certified. Since 1988 they have even produced their own barrels of French and American oak at their in-house cooperage.

Several different vineyard parcels go into this wine, but they have one thing in common, they all have larger river stones in the vineyards. The stones retain the heat from the day as the sun sets and also protects the soil from drying out too quickly, as it is shielded from the direct sun.

The white Peñalba López Vino Blanco is still sold as Vino de la Tierra de Castilla y León, as it's a blend of Albillo Mayor, Albillo Real, Viura and Chardonnay; but it's a full-fledged Ribera del Duero otherwise, as it was produced with grapes from their estate vineyards. Like all of their wines, it's certified organic and biodynamic. It fermented and matured in oak barrels for 17 months, a much longer élevage than before. It has moderate alcohol and very good acidity coupled with some creamy hints, white flowers, pollen and spices. It was bottled without added sulfites, which gives it a somewhat wild profile, and it has character and something intriguing about it, with a tasty palate, long and tasty. 8,000 bottles produced.



VIN EST. 2012