

*featured flight of the month*  
finca torremilanos, ribero del duero, spain  
\$42 wine flight & \$25 cheese and meat pairing



Torremilanos is located in the heart of the Ribera de Duero, near the city of Aranda de Duero and in a place known for being one of the centers of wine culture and wine tourism in the area.

Founded in 1903, the 200-hectare Finca Torremilanos in Aranda de Duero is the second-oldest wine-producing estate in what is now Ribera del Duero DO (after Vega Sicilia). The current regime dates to the late 70s and was instrumental in the establishment of the DO in 1982. Pilar Pérez Albéniz, one of the most respected women in the region and winner of the inaugural ‘Ribera Heritage’ Award in 2019, is still at the helm, with two of her sons, Ricardo and Vicente, handling winemaking and sales respectively. The first-ever Demeter-certified biodynamic winery in the appellation, as of 2015. A family-run gem that marches to the beat of its own drummer in producing both traditionally-styled and experimental wines.

All of them are located in the mountains surrounding the winery and are cared for following a philosophy of respect for the environment that allows all the wines of Bodega Torremilanos to be certified as organic. The quality of the grapes, the soil, the climate, the own cooperage and the special conditions of the cellar ensure optimal aging and the quality of our wines.

At Finca Torremilanos they celebrate different microclimates marked by the Atlantic-Mediterranean confluence and the composition of the land is diverse due to the erosion and sedimentation of the Duero River. The vineyards are covered with plants that supply their biodiversity, fertility and life to the soil. They provide composted manure in winter and use of plant infusions as phytotherapy to minimize the use of copper and sulfur. The vines are trained via goblet and trellis systems with simple Guyot pruning and double cordoning. They are certified vineyards in organic and biodynamic agriculture.

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2020 TEMPRANILLO 'EL PORRÓN DE LARA'  
\$20|\$72

This wine comes from 2 harvest moments with 2 different points of maturity. The first grape is harvested at the beginning of September, seeking the freshness of those harvest moments. The maceration does not exceed more than 5 days for this first. The other part of the wine is harvested at the beginning of October, seeking a higher point of maturity and alcohol, sacrificing freshness. The maceration of this second wine is 8 days. The two wines have a separate malolactic fermentation in order to combine from February in barrels and small concrete tanks to jointly have a final aging of 11 months prior to bottling. Wine made in the absence of sulfur.

Selection of grapes from different parcels of Finca Torremilanos, such as Hoyo Verde, Canal, Corral, Valdecañal Martínez, Acacias, Adrián and Valdecañal. All these vineyards are located in the eastern part of the estate, closer to Aranda de Duero. Goblet and trellis vineyards with different types of soil. Some of the plots used here were only partially harvested for the production of this wine.

*paired perfectly with*  
EL ABUELO RUPERTO WITH JAMON SERRANO  
MURCIA, SPAIN

This small production farmstead cheese comes from a closed circle, woman-owned farm. It is made with *raw sheep's milk* in the region of Murcia, typically known for its goats. Aromas of lanolin and wild mushroom open into a medium intensity, earthy flavor. The prominent acidity and notes of pineapple up front are balanced by a deep nuttiness and an incredibly sweet finish.

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2019 TEMPRANILLO BLEND 'LOS CANTOS'  
\$16 | \$58  
95% TEMPRANILLO/5% MERLOT



Alluvial soils with boulders, common for this wine, we also find grapes that are normally destined for Torremilanos and Torre Albéniz. At Finca Torremilanos they celebrate different microclimates marked by the Atlantic-Mediterranean confluence and the composition of the land is diverse due to the erosion and sedimentation of the Duero River. Average age: over 40 years.

Macerated from 10 to 15 days and then fermented at a controlled temperature in stainless steel and concrete tanks with yeasts from the grapes and the harvest. Malolactic fermentation occurs in barrel. Total aging for 15 months in 225-litre French and American oak barrels from their own cooperage in the cellar [25% second-use barrels]. Clarified with natural, fresh, proximity and organic egg white [35 g/hl]. Filtered by a nominal micron before bottling. Organic and biodynamic certified wine.

*paired perfectly with*  
Km39  
GALACIA, SPAIN

A smooth, *pasteurized* golden Alpine cheese made from 100% pasture-fed cows. *Cow's milk* cheeses are quite common in Galicia, but long-aged (18 months) hard cheeses with this flavor profile and granular texture are rare. Km 39 has intense aromas of fruit and toasted bread and a flavor that has notes of pineapple, banana, and caramel. The long, robust finish brings forward savory flavors of chestnut and walnut.

FERMIÑ IBERCO DE BELLOTO PALETA  
GALACIA, SPAIN

In the dehesas, an indigenous forest of southwestern Spain, the Ibérico pig, a descendent of the wild boar, still wanders free. Popularly known as the Pata Negra or Bellota feed exclusively on fallen acorns, also known as Bellota for three months resulting in meat swirled with high levels of flavorful natural fats, for which this pig has gained international notoriety.

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2016 TEMPRANILLO COLECCION  
\$42|\$151

This selection of grapes is from the vineyards of Adría, Valdecañal and Almendros. The vineyards are trained trellised goblet over 60 years old and on land that clearly defines the essence of the place known as Torremilanos. We also provide a couple of barrels from the Viña del Angulo; trellised vineyard at almost 900 meters in the highest area of Torremilanos. Average age: more than 60 years.

Fermentation occurs in barrels and small concrete vats with yeasts from the grapes and the harvest. Total maceration of 18 days then pressed with manual Roman presses, passing the wine to barrels to finish the fermentation. Total aging of 32 months in 225-litre French and American oak barrels from our own cooperage in the cellar. Organic certified wine.

*paired perfectly with*

WOOLY WOOLLY WITH L'ESTORNELL ARBEQUIÑO OLIVE OIL  
AND DRY CURED CHORIZO  
JUMILLA, SPAIN

Wooly Woolly is a soft and spreadable *pasteurized sheep's milk* cheese log from Jumilla, Spain that has a rich, sweet, and mildly sheepy flavor. This style of fresh sheep's milk cheese is quite rare in Spain. The texture is akin to cream cheese, but more pillowy.

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NV PEÑALBA LÓPEZ CAVA BRUT NATURE  
\$17|\$61  
90% VIURA/10% CHARDONNAY

Finca Torremilanos is the only sparkling cellars certified as Cava Denomination of Origin in Ribera del Duero, with the first produced at is in 1979. The vineyards are located in the different parts of Finca Torremilanos. Vineyards with different ages and with different terrains, orientations and microclimates.

The must is obtained from the crushing of whole bunches. The must is left to rest for 24 hours to carry out a static cleaning process and is then transferred to a stainless-steel tank. It is fermented for 40 days at a temperature of 17°C. It is then aged for a minimum of 22 months on its lees. On the palate it is a fresh, smooth and harmonious mineral wine that shows the character of the land. Its bubble is fine and well-integrated.

*paired perfectly with*  
MONTE ENEBRO WITH MITICA SPANISH FIG & HONEY JAM  
CASTILLO Y LEÓN, SPAIN

This extraordinary soft-ripened *pasteurized goat's milk* cheese is made in the Sierra del Gredos mountains of Avila, near Madrid. The current cheesemaker Paloma, along with her sister and brother, took over the operation from their father Rafael, who began this as a labor of love. Lactic towards the center, the paste becomes more intense and piquant towards the rind, not unlike a blue.