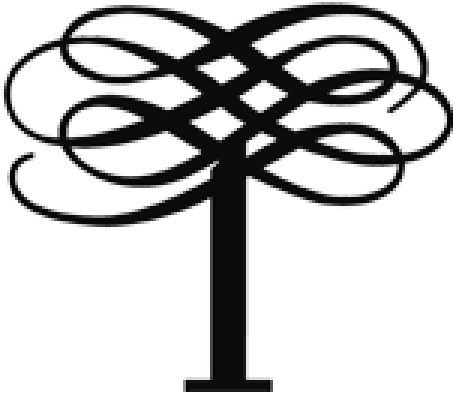


FINCA TORREMILANOS



2021 EL PORRON DE LARA

GRAPES:

100% Tempranillo

ALCOHOL: 13%

TOTAL ACIDITY

~5-5.8 g/L

RESIDUAL SUGAR

<1 g/L



SERVING TEMP:

18–20 °C (64–68 °F)

DRINKING WINDOW:

Best within 5+ years, if stored at 14°C and 75–80% humidity

AGING:

No oak aging; natural fermentation and aging in stainless steel or concrete

WINEMAKER NOTES

Fresh and expressive, this natural red bursts with violet color, aromas of fresh fruit, and a light, juicy palate. Flavors of plum, blackberry, and dark cherry mingle with light tannins and a hint of salinity

VINEYARD

Grown on estate vineyards in Aranda de Duero, Burgos, primarily planted in espaldera systems. Soils include ancient river sediment from the Duero River, promoting freshness and mineral balance. Certified biodynamic and organic.

HARVEST

Manual and hand-selected harvest in two passes:

- One early for freshness
- One ~3 weeks later for ripeness and deeper structure

WINEMAKING

- Fermented with native yeasts
- No added sulfites or fining/filtration
- Aged naturally
- Bottled as natural, biodynamic, vegan-certified

FOOD PAIRING

Pairs well with rich dishes, stewed chickpeas with spinach, sautéed vegetables, and shellfish. Light tannin, bright fruit.



2022 MONTECASTRILLO TINTO

GRAPES:

90% Tempranillo
10% Cabernet
Sauvignon

ALCOHOL: 13.5%

TOTAL ACIDITY
medium

RESIDUAL SUGAR

<2 g/L



SERVING TEMP:

~16–18 °C (61–64 °F)

DRINKING WINDOW:

Enjoy within 2-5
years

AGING:

Aged for 4 months in
225L French and
American oak barrels

WINEMAKER NOTES

Fresh and structured, this youthful Ribera del Duero red shows ripe red fruits, subtle spice, and a balanced oak touch. Smooth tannins and lively acidity make it versatile and approachable while maintaining regional character.

VINEYARD

Sourced from estate vineyards in the municipalities of Castrillo de la Vega, Fuentespina, Campillo, and Aranda de Duero, located on the edges of the property. Vineyards are certified organic and biodynamic, supporting fruity purity and balance.

HARVEST

Manually harvested, destemmed, and selected for optimal ripeness and health.

WINEMAKING

- Destemmed grapes undergo 5-7 days of maceration
- Fermented with native yeasts
- Undergoes malolactic fermentation in tank
- Final blend is aged for 4 months in oak (20% new/2nd use), then filtered to 1 micron

FOOD PAIRING

Grilled meats, tapas, stewed legumes, or hard cheeses. The soft oak and fresh fruit offer versatility.



2021 LOS CANTOS DE TORREMILANOS



GRAPES:

Tempranillo and Merlot

ALCOHOL: 14%

TOTAL ACIDITY

~5-5.8 g/L

RESIDUAL SUGAR

<2 g/L



SERVING TEMP:

~16–18 °C (61–64 °F)

DRINKING WINDOW:

3-7 years

AGING:

Aged 13 months in 225L oak barrels, 25% second-use

WINEMAKER NOTES

Refined and structured, this wine reveals vibrant red fruit, forest berries, and floral notes supported by a hint of oak spice. Elegant tannins and fresh acidity give it depth and drinkability.

VINEYARD

Sourced from vineyards with 40-year-old vines, grown in soils shaped by Duero River sedimentation and erosion, including large boulders and a mix of textures. The site enjoys unique Atlanta-Mediterranean influenced microclimates, certified organic and biodynamic.

HARVEST

Hand-harvested at varying ripeness levels (multiple passes), to preserve freshness and flavor complexity.

WINEMAKING

- Fermented and aged using native yeasts and minimal intervention
- 13 months aging in oak (25% second-use) for balance between structure and freshness
- Clarified with fresh organic egg whites (35 g/hL)
- Filtered to one micron before bottling

FOOD PAIRING

Grilled meats, mushroom risotto, aged cheeses, or game dishes. Matches well with herb-roasted poultry and root vegetables.



2020 CYCLO

GRAPES:

96% Tempranillo, 4% other native varieties

ALCOHOL: 14%

TOTAL ACIDITY

~4.8-5.6 g/L

RESIDUAL SUGAR

<2 g/L



SERVING TEMP:

~16–18 °C (61–64 °F)

DRINKING WINDOW:

2025-2033

AGING:

Aged 22 months in oak and concrete, then finished 1 month in large concrete vat

WINEMAKER NOTES

Cyclo is deep, layered, and complex—offering black fruit, dried herbs, crushed rock, and mineral tones. Long, elegant, and expressive, it reflects both the rugged soils and old vines from which it is sourced.

VINEYARD

Grapes come from three historic, high-altitude plots in Fuentenebro, with vines aged 90-160 years, rooted in a mix of clay, limestone, quartz, and schist. The extreme elevation and biodynamic farming contribute to the wine's depth, minerality, and natural balance.

HARVEST

Hand-harvested and carefully selected from the oldest vines of the estate. Each site is vinified separately to preserve its unique character.

WINEMAKING

- Fermented with native yeasts
- Aged mostly in oak, partly in concrete
- No added sulfites
- Lightly filtered before bottling

FOOD PAIRING

A match for braised meats, roast lamb, wild game, and earthy mushroom dishes. Its structure and depth also stand up to aged cheeses and slow-cooked stews.



2022 PENALBA LOPEZ BLANCO

GRAPES:

47% Chardonnay
35% Albillo
18% Viura

ALCOHOL: 13.5%

TOTAL ACIDITY
medium

RESIDUAL SUGAR
dry



SERVING TEMP:

~10–12 °C (50–54 °F)

DRINKING WINDOW:
2025-2030

AGING:

Aged 11 months on
lees in new and used
French oak barrels

WINEMAKER NOTES

Stable of the estate, this white opens with aromas of peach, white flowers, citrus, and gentle oak, delivering a textured, mineral-driven palate with a hint of salinity and lingering freshness.

VINEYARD

Sourced from high-altitude (800–950 m) estate vineyards in Aranda de Duero, planted on alluvial soils of clay, sand, stones, and limestone. Certified biodynamic and organic, with low-yielding old vines ensuring purity and depth.

HARVEST

Hand-harvested in two passes to balance freshness and ripeness, ensuring complexity and vibrancy.

WINEMAKING

Fermented with native yeasts in new and used French oak barrels, then aged on fine lees for 11 months to build texture and weight. No fining; lightly filtered before bottling.

FOOD PAIRING

Pairs beautifully with seafood (especially shellfish), fresh goat cheese, grilled vegetables, and creamy pasta. Its textural richness and mineral cut make it versatile with both light and more savory fare.



2023 EL PORRON DE LARA

GRAPES:

100% Tempranillo

ALCOHOL: 13%

TOTAL ACIDITY

~5-5.8 g/L

RESIDUAL SUGAR

<1 g/L



SERVING TEMP:

16 °C

DRINKING WINDOW:

1-4 years

AGING:

Aged 11 months in used French oak barrels and concrete, then bottled unfinned/unfiltered

WINEMAKER NOTES

Bright and expressive, with aromas of mountain herbs, cherry, raspberry, and dark fruit framed by a savory, soy-like undertone and earthy finish.

VINEYARD

High-altitude (800–900 m) plots south of the Duero River, farmed biodynamically on clay–limestone soils, with a two-stage harvest targeting both early freshness and later ripeness.

HARVEST

Manual and hand-selected harvest in two passes:

- One early for freshness
- One ~3 weeks later for ripeness and deeper structure

WINEMAKING

Early and late harvests are destemmed and fermented separately using native yeasts (5–8 days maceration), undergo malolactic fermentation, then are co-aged in oak and concrete for 11 months before bottling without fining or sulfites.

FOOD PAIRING

Ideal with charcuterie, cured cheeses, roasted meats, grilled vegetables, and even lamb or game dishes, thanks to its savory depth and light tannins.



2020 CRIANZA, 14.5%

GRAPES:

Tempranillo,
Cabernet Sauvignon

ALCOHOL: 14-14.5%

TOTAL ACIDITY

~5-5.8 g/L

RESIDUAL SUGAR

dry



SERVING TEMP:

15-17°C (59-63 °F)

DRINKING WINDOW:

Now through ~2028

AGING:

17-22 months in
French and American
oak barrels

WINEMAKER NOTES

Intense cherry-red color with aromas of ripe red and black fruits, herbal and balsamic notes, and vanilla from oak. On the palate it is full-bodied, velvety, with harmonious acidity, round tannins, and a savory finish.

VINEYARD

Estate vineyards in Aranda de Duero at 800-900 m, with ~50-year-old Tempranillo vines bio-certified; soils influenced by Duero sediments.

HARVEST

Hand-harvested at varying ripeness levels (multiple passes), to preserve freshness and flavor complexity.

WINEMAKING

Fermented in stainless steel with native yeasts after ~10-18 day maceration, followed by 17-22 months barrel ageing in French/American oak, then blended, lightly filtered, and bottled.

FOOD PAIRING

Ideal with roast or grilled red meats, game, legume-based stews, charcuterie, and aged cheese. The wine's ripe fruit, spice, and firm structure make it a versatile pairing.



2023 OJO GALLO

GRAPES:

Tempranillo,
Grenache, Carignan,
Bobal, Albillo, Viura,
Malvasia, Airen

ALCOHOL: ~13%

TOTAL ACIDITY

x

RESIDUAL SUGAR

dry



SERVING TEMP:

6-8°C (43-46 °F)

DRINKING WINDOW:

Enjoy within 1-3
years

AGING:

Aged 7 months and 3
weeks in used oak and
concrete, unfiltered

WINEMAKER NOTES

Bright and intense in color, this traditional clarete shows lively cherry, wild herbs, thyme, and lavender. The palate is juicy and silky with savory minerality and a soft, dry finish.

VINEYARD

Sourced from old vines in the eastern section of the Torremilanos estate (Las Majadillas), with some grapes added from Viña del Monte to reach 50% Tempranillo. Average vine age: 80+ years.

HARVEST

Hand-harvested early, with grapes selected and processed by foot-treading in stainless steel tanks. Harvest was done in two stages for balance and freshness.

WINEMAKING

After 5 days of maceration, grapes were pressed and transferred to small tanks. Fermentation was split between used barrels and concrete tanks with native yeasts. Aged 7+ months on lees without fining, filtering, or sulfites. Certified organic and biodynamic.

FOOD PAIRING

Great with grilled meats, roasts, hearty stews, and spiced dishes—perfect for bold flavors and good company.



2023 MONTECASTRILLO TINTO

GRAPES:

Tempranillo,
Cabernet Sauvignon

ALCOHOL: ~13.5-14.5%

TOTAL ACIDITY

medium

RESIDUAL SUGAR

<2 g/L



SERVING TEMP:

16-18°C (61-64 °F)

DRINKING WINDOW:

1-4 years

AGING:

Aged 4 months in
225L French and
American oak barrels,
then filtered

WINEMAKER NOTES

A fresh, youthful red with aromas of red and black fruit, a light spice note, and soft, balanced tannins. Its subtle oak influence complements the fruit without overpowering it.

VINEYARD

From estate vineyards located on the outer edges of the Torremilanos property, spanning Castrillo de la Vega, Fuentespina, Campillo, and Aranda de Duero. Organically and biodynamically farmed.

HARVEST

Grapes are hand-harvested, destemmed, and sorted for optimal ripeness and balance.

WINEMAKING

After a short 5–7 day maceration, fermentation takes place in stainless steel with native yeasts. The wine undergoes malolactic fermentation in tank, then is aged 4 months in a mix of French and American oak barrels before being filtered and bottled.

FOOD PAIRING

Pairs well with grilled meats, roasted vegetables, tapas, pasta with red sauce, and firm cheeses —an easy-drinking, versatile wine for everyday meals.

