

Comenge

B O D E G A S Y V I Ñ E D O S

2005

COMENGE

D.O. Ribera del Duero

• W I N E M A K E R ' S N O T E S •

Located in the heart of the D.O. Ribera del Duero, Bodegas Comenge was founded with the goal of perfecting the expression of Spain's signature grape variety, Tempranillo. The flagship wine is made using the strictest selection measures in the vineyard and winery. With an intense cherry color, the wine's aroma is complex with notes of red fruit, dried herbs, coffee and black licorice. On the palate the wine is rich and potent and full of dark fruit and spices, with a long, succulent finish.

100% Tempranillo

• V I N T A G E •

The 2005 vintage was said to be an excellent year that exhibited all of the Continental-Mediterranean climatic characteristics necessary to make a truly excellent wine. Rainfall was scarce, with only a few centimeters arriving in late Spring and early Fall. The summer months were dry and sunny, and the cool summer evenings produced a stark temperature contrast between day and night that resulted in a perfect maturation of the grapes.

• V I N E Y A R D S •

Bodegas Comenge owns 34 hectares (84 acres) of Tempranillo vineyards, located on the high-elevation (2,700 ft) rolling hills next to the River Duero, which have excellent drainage and very nutrient-poor soils. The strictest selection protocols are used during the green harvest, when dropping fruit and especially during harvest, when all grapes are hand-selected a total of three times before vinification: once in the field, once before de-stemming and again after de-stemming, grape-by-grape.

Fincas: Monte Alto, Via, Ternereros, Castro, Socalcos, Antigua, Miño, Eucalipto and Rio.

• F E R M E N T A T I O N A N D A G I N G •

All clusters were hand-picked and selected both in the field and again on the sorting table before being de-stemmed and slightly crushed upon entering the micro-stainless steel tanks for a 22-30 day maceration. The juice was then fermented at 14-17°C using a proprietary yeast strain that was carefully selected and cultivated from Comenge's own vineyards. The subsequent wine was aged over lees for a period of thirteen months before it was clarified using natural egg whites, then filtered and bottled in June of 2006.

Wine analysis: 4.24g/l (0.42%) total acidity; 3.71 pH; 14.6% alcohol by volume

• F A M I L Y H I S T O R Y •

Bodegas Comenge was founded as a tribute to Miguel Comenge, who taught classes in agriculture at the University of Barcelona and published the second book in Spanish history on the grape varieties and wines indigenous to Spain, titled *La Vid y los Vinos Espanoles*. Still considered to be the foremost reference text on Spanish wine varieties, the book has made Comenge a familiar name in Spain's wine community. Recalling his father's passion, Miguel's son Jaime Comenge decided at the age of 62 to obtain his Master degree in Enology and Viticulture. In 1998, Jaime and his son Alvaro began building Bodegas Comenge, and producing a single estate wine under the family name.