



BODEGAS COMENGE

2006
COMENGE
D.O. Ribera del Duero

• WINEMAKER'S NOTES •

Located in the heart of the D.O. Ribera del Duero, Bodegas Comenge was founded with the principal goal of perfecting the true expression of Spain's signature grape variety, Tempranillo. This flagship wine is made using a triple selection process, whereby only the ripest and healthiest fruit enter the tank for alcoholic fermentation. Coddled from beginning to end, this wine has a marked mineral character, accompanied by the characteristic dark fruit and soft floral notes often found in the famous Tempranillos that come from the high-elevation, calcareous plateaus of Ribera del Duero. Rich and potent, with a long, succulent finish, this wine is meant to be consumed now or aged for up to 20 years.

100% Tempranillo

• VINTAGE •

The 2006 vintage was described by Comenge's winemaker, Rafael Cuerda, as being a year that produced wines "of true elegance." A very cold winter and spring delayed budding of the vines until the middle of May when warmer temperatures caused an abrupt and rapid bud break. The summer months were comprised of hot, dry days followed by very cool nights, which helped the soil retain its important hydric reserves and caused flowering, veraison and harvest to occur three weeks earlier than normal. Harvest began on the 11th of September, a record early date for Bodegas Comenge, and produced grapes of such quality that the owners feel this may be their best vintage since the legendary 2001 Comenge was released over eight years ago.

• VINEYARDS •

Bodegas Comenge owns 34 hectares (84 acres) of Tempranillo vineyards, located on the high-elevation (2,700 ft) rolling hills near the River Duero with 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.

• FERMENTATION AND AGING •

All clusters were hand-picked and selected both in the field and twice on a 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 13 months in 85% French and 15% American barrels before it was clarified using natural egg whites, then filtered and bottled in June of 2008.

Wine analysis: 4.39g/l (0.44%) total acidity; 3.80 pH; 14.3% alcohol by volume

• FAMILY HISTORY •

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 Españoles*. 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.