

## The Vineyard

The life of our wine Don Miguel Comenge starts in a vineyard. It is just 2.80 hectares planted with Tempranillo and 2.12 hectares planted with Cabernet Sauvignon. This last variety rarely reaches perfect maturity in Ribera del Duero, and generally stays out of the final assembly of our wines and only is added in the great years. Only on these exceptional years do we make this great wine. This vineyard called "**Pago de las Hontanillas**" is located in the town of Pesquera de Duero, on a predominantly limestone and clay hillside, between 870 and 900m of altitude and south facing. Like on the rest of our estates, we practice exclusively organic farming. Throughout the cycle, a number of tasks are performed. These tasks are designed to maintain an optimal vegetative balance at all times.

The average yield is about eight or nine clusters per vine, obtaining yields between 3,400 and 4,100 kg per hectare, distributed among the 3,500 plants per hectare; which means about one kilo of grapes per plant. The grapes are harvested by hand in small boxes, early in the morning, avoiding the warmest part of the day.

## The vintage

2010 is another brilliant vintage for our "Pago de las Hontanillas". Winter rains and early spring were enough to keep moisture in the vineyard until the harvest. It is a year of low yield and slow ripening of the grapes, marked by strong temperature contrast between day and night, enhanced by the altitude of the vineyard. All this together with good weather at the end of the ripening cycle resulted in a fantastic vintage.

## Tasting Note

Dark cherry color. In the nose it is intense, and opens to a multitude of aromas: black fruit, plums, cassis, chocolate, spice and a crisp mineral background. The palate has excellent acidity, round body, wide, velvety tannins, exquisite ripeness of fruit and a dense, concentrated and elegant mouth feeling. Good structure which ensures a long life in the bottle.

**Variety:** 90 % Tempranillo and 10 % Cabernet Sauvignon

**Terroir:** Clayey-calcareous soil at 890 meters of height.

**Production:** 11.700 bottles and 900 magnum

**Vintage:** 1st week of September. Hand harvest.

Manual selection of clusters and individual grapes after de-stemming.

**Ageing:** 18 months in new french oak barrels.

**Alcohol:** 14.5 % Alc. Vol

