

CASAR DE BURBIA “HOMBROS” 2002 D.O. Bierzo

Blend: 100% MENCIA

Source: ESTATE VINEYARDS, MOUNTAINSIDE, 3000FT. ALT

Yield: 0.7 TONS PER ACRE

Harvest: BY HAND

Wine Making:

Yeast type: NATURAL

Pumpover/cap punch down: DAILY, 1/1 RATIO OF TANK DIAMETER TO HEIGHT TO CREATE A LARGER CAP

Length of maceration: 28 DAYS

Clarification: NO, NATURAL IN BARREL, GRAVITY RACKING

Stabilization: LIGHT

Filtration: LIGHT

Barrel Aging:

Type of oak: 100 % FRENCH (AMERICAN HEADS),

Age of barrels: MIXTURE NEW AND OLD

Size of Barrels: 225 LITRE BARRIQUES

Time in Barrel: 9 MONTHS

Production: 1200 CASES

Alcohol Percentage: 13.5



The brilliant purple-red color leads to aromas of blackberries, raspberries, licorice, and a subtle hint of vanilla. Full bodied with plenty of silky glycerin, the concentrated fruit balances harmoniously with the oak and moderate tannins, while a generous dose of natural acidity contributes to the wine's liveliness and length. Best enjoyed after decanting or a little time in the glass, Hombros reflects the passion and spirit of Bierzo's history, land and people.

Casar de Burbia “Hombros” DO Bierzo, 2002

Wine Spectator

Wine Spectator - “This balanced red shows pretty flavors of black cherry and blackberry, complemented by vanilla and toasty notes. It has firm, well-integrated tannins and a juicy finish. Drink now through 2009.” – **88 Pts** (T.M. Oct. 15, 2005)

- GOLD Medal (1st Prize) – ‘Citadelles du Vin 2005’
- Bordeaux (France), VINEXPO 2005
- GOLD Medal – ‘Radio Turismo 2005’ Awards, Spain, 2005
- SILVER Medal – Wine Master Challenge, Portugal, 2005
- ‘Vivir el Vino’ Guide – ‘The 365 Best Spanish Wines’ Spain, 2005

Tastings.com – “Brilliant ruby red hue. Cherry, tar and dried flower aromas. Medium-full, this has delicious cherry fruit, refined tannins and tart acidity. Elegant and graceful, this is a fine food wine.” **90 Pts** (Sept-01-2005)

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