

## RUIZ VILLANUEVA BARRIQUE 2003

### 100% Organic Grapes

### Tierra de Castilla, Spain

Blend: 75% CENCIBEL (TEMPRANILLO), 15% CABERNET SAUVIGNON, 10% SYRAH  
Source : “ La Cerra” and “La Catola” Vineyards  
Yield: 4.000-8.000 Kgs por Hectarea or 1.5 to 3.5 tons/acre  
Harves: Manual Harvest. The grapes are transported to the winery in individual 14 Kg cases

#### Wine Making:

Pumpover/cap punch : Every 2 days

Length of maceration: 12-20 days

Clarification : No

Stabilization: Cold stabilization

Filtration: \*Due to our organic elaboration we are trying to do the softer filters possible in the filtration process in order to preserve the maximum qualities of the wine. Due to it sometimes you can find sediments at the bottom of some bottles of Ruiz Villanueva Envejecido en barrica.

#### Barrel Aging:

Type of oak : 60% FRENCH OAK, 40% AMERICAN OAK

Age of barrels : 1-4 years

Size of Barrels : 225 liters

Time in Barrel : Between 6-8 months

Date of Bottling : JANUARY 2005

Production: 30.000 BOTTLES (2500 cases)

Lab Analysis at time of Bottling

Alcohol Percentage: 13.30° measured at a temperature of 20°

pH: 3.55

Free Sulphur: (mg/ltr): 18 expressed in mgr/liter of sulphur

Total Sulphur: (mg/ltr): 39 expressed in mgr/liter of sulphur

Total acidity(gr/ltr of tartaric acid): 5.10 expressed in gr/ltr of tartaric acid

Glycerine (gr/ltr): 6.9 gr/liter

Sugar (gr/ltr): -1,0 gr/liter

*Produced from 75% Cencibel (Tempranillo), 15% Cabernet Sauvignon and 10% Syrah all grown in the Ruiz Villanueva Estate Vineyards, this complex red shows a deep purple color in the glass with aromas and flavors of blackberries, dark fruits and spice with a hint of herbs and just a subtle touch of toasty oak.*

*Just at the magic point of ripening when sugar and acidity levels are ideal, the organically grown grapes are hand harvested and taken into the winery in small (14kg) boxes. Hand sorted, the bunches are broken and left to macerate for approximately ten days. After the initial maceration and a gentle pass through the pneumatic press, the grapes are fermented in temperature controlled stainless steel tanks and following racking, aged in French and American barriques.*

*Ruiz Villanueva Crianza unites power and amplitude with elegance and grace, with its concentrated fruit aromas and flavors balancing harmoniously with the fine tannins, natural acidity and subtle oak. Bottle aging has rounded out the wine and added an additional layer of complexity and elegance. Roast lamb and game spring to mind when looking for food matches, but this powerful yet delicate wine also shows beautifully on its own.*

*please visit us at [VinLozanoImports.com](http://VinLozanoImports.com)*

