

RUIZ VILLANUEVA JOVEN 2005
100% Organic Grapes
Tierra de Castilla, Spain

Blend (Coupge/variedad, porcentaje de cada): 100% CENCIBEL (TEMPRANILLO)
Source : “ La Cerra” Vineyard
Yield : 4.000-8.000 Kgs por Hectarea (1.5 to 3.5 tons/acre)
Harvest : Manual Harvest. The grapes are transported to the winery in individual 14 Kg cases

Wine Making:

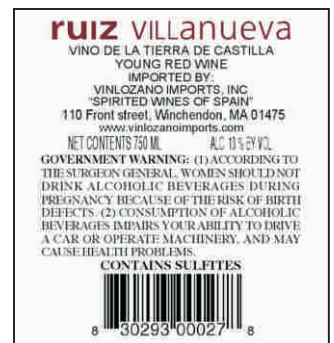
Pumpover/cap punch down : “Carbonic Maceration” – no pumpovers
Length of maceration : 12-20 days
Clarification (Clarificado): No
Stabilization: Cold stabilization
Filtration: *Due to our organic elaboration we are trying to do the softer filters possible in the filtration process in order to preserve the maximum qualities of the wine.

Barrel Aging: NO BARREL
Date of Bottling : March 2006
Production: 35.000 BOTTLES (2900 cases)

Lab Analysis at time of Bottling

Alcohol Percentage: 13° measured at a temperature of 20 °
pH: 3.55
Free Sulphur: (mg/ltr): 23 expressed in mgr/liter of sulphur
Total Sulphur: (mg/ltr): 48 expressed in mgr/liter of sulphur
Total acidity (gr/ltr of tartaric acid):5.35 expressed in gr/liter of tartaric acid

Glycerine (gr/ltr): 6.7 gr/liter
Sugar (gr/ltr): -1 gr/liter



Produced from 100% Cencibel (Tempranillo) grown in the estate vineyards, this young delicate wine shows lovely cherry-red to violet colors, which lead to aromas and flavors of raspberries, currants and licorice.

Organically grown, the grapes are hand harvested and brought to the winery in small (14kg) boxes. Here the bunches are hand sorted, and in order to limit tannins and preserve the brilliant color, fresh fruit and vitality the whole bunches undergo carbonic maceration. This traditional process involves placing the whole, uncrushed, grapes into stainless steel tanks filled with carbon anhydrate. Left to macerate for 16 days, the bottom grapes begin to crush from the natural weight of the grapes above them. This first juice begins to ferment and then the whole grapes themselves follow. After the 16 days, the fermenting bunches are a passed through a gentle pneumatic pressing and fermentation is then completed in temperature controlled stainless steel tanks.

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