



## Finca Torremilanos

Peñalba López Cava Rosé  
Brut Nature

COUNTRY	ABV
Spain	12%
REGION	VARIETALS
Castilla y Leon	90% Garnacha
APPELLATION	10% Pinot Noir
D.O. Cava	

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### WINERY

Pablo Peñalba López acquired the Finca Torremilanos estate in 1975 with 60 hectares of vines (now grown to almost 200 hectares of vineyards)—seven years before Ribera del Duero was even recognized as an appellation. He immediately began producing estate-bottled wines of remarkable quality, moving away from the former practice of selling bulk grapes to the local co-op. Pablo continued to develop and showcase the potential of the land across a wide range of soils (sand, rounded river stones, clay, limestone) and exposures.

By the early 2000s, their eldest son, Ricardo, had stepped into his father's role and began investigating organic and biodynamic farming methods, including returning to horse-plowing, hand picking, and native-yeast fermentation. In 2015 they became the first in the appellation to be Demeter certified. Since 1988 they have even produced their own barrels of French and American oak at their in-house cooperage.

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### CULTIVATION

The first to achieve the Denomination of Origin "Cava" in Ribera del Duero. The first vintage in which cava was produced at Finca Torremilanos was in 1979. Manually harvested.

### VINIFICATION

Fermented by traditional method or "Method Champenoise." The wine ferments with its own yeast, in the absence of sulfurous, and with malolactic made from the Rima naturally.

### AGING

Aged for a minimum of 22 months with its lees. Aged for 24 months in bottle.

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