OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Torralvo



Juan Carlos Vizcarra, known for his intensity, passion, and ambition, was the first in his family to produce estate-bottled wine in northern DO Ribera del Duero, starting in 1991. His family, grape growers for over four generations, supplied fruit to renowned estates like Vega Sicilia and Pesquera during poor vintages. Recognizing the exceptional quality of their vineyards, Juan Carlos began producing wines that express this unique terroir and heritage.

At Bodegas Vizcarra, all wines, including Torralvo, are made using gravity-fed winemaking to maintain the freshness and elegance of the limestone plots in northern Burgos. Juan Carlos meticulously oversees every step of the winemaking process. Torralvo, his only single-vineyard wine, comes from a high-altitude parcel planted in the early 1960s. This organically farmed, head-pruned vineyard of 100% Tempranillo is fermented with indigenous yeasts. Torralvo is crafted to age, promising to improve over a decade or more in the bottle.

WHAT MAKES THIS WINE UNIQUE?: Torralvo is a single-vineyard bottling, limited to fewer than 5,000 bottles per year, showcasing the unique high-elevation terroir of this old-vine parcel. Utilizing gravity-fed winemaking, Torralvo exhibits incredible finesse and balance, complementing its natural power.

RATING HISTORY: 2023 94WA; 2022 93VM, 92TA; 2021 93WA; 2020 94WE, 93TA, 92JS; 2019 93WE, 93 TA; 2018 93+WA; 2016 94WA, 2015 95WE 'Editors' Choice', 93WA, 93VM

GRAPE: 100% Tinto Fino (Tempranillo). Vines planted from 1950 - 1995. Tended in clay, limestone and gravel soil from 820 - 840 m (2,690 - 2,755ft) elevation



PAIRING SUGGESTIONS: The dark fruit and savory, herbal notes in Torralvo are a natural pair with grilled, braised and roasted red meats. For a classic Ribera pair, try it with grilled leg of lamb... but braised short ribs or a rib roast would all make beautiful companions for Torralvo.

VINIFICATION AND AGING: The grapes are destemmed before fermentation, followed by a 25-day maceration period with three pump-overs per day at a temperature of 28ºC. Malolactic fermentation occurs in new French oak barrels, and the wine is then aged for 18 months also in French oak barrels.

LOCATION, SOIL, CLIMATE: The vineyards are situated in Mambrilla, at 849 meters (2,785 ft.) elevation, in northern central Ribera del Duero DO, Burgos province, Castilla y León. The eleven parcels for Vizcarra Torralvo predominantly feature sand, clay, limestone, and gravel. Juan Carlos reduces yields by thinning grape clusters from 20 to 8 per vine and allowing additional foliage to absorb excess water and nutrients, enhancing grape intensity and concentration. The region's climate, with an average April-October temperature of 60°F and 18 inches of annual rainfall, is cooler than Toro and Rueda, resulting in wines that are darker, more concentrated, and aromatic. The extreme Continental climate, characterized by cool nights, hot days, and moderate rainfall, extends the ripening period, producing wines with greater complexity, expressive aromas, and intensity.

TASTING NOTES Lurid ruby. Mineral- and spice-accented aromas of ripe red berries, lavender and Asian spices on the intensely perfumed nose. At once fleshy and light on its feet, offering juicy raspberry and bitter cherry flavors that show excellent clarity and building sweetness. Turns spicier on the wonderfully persistent finish, which features supple tannins and lingering mineral and floral nuances. -- Josh Raynolds.

ALCOHOL CONTENT: 14.5%

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