

BODEGAS BOHÓRQUEZ a year, a wine...

BOHÓRQUEZ
2005



Notes: Round, full-bodied. The red fruit jam, cherries and raspberries mix perfectly with the flavor from the barrel, adding elegance. Offers a very pleasant sensation of balance. Long finish with notes of candied fruit cacao and a good acidity. The Bohórquez 2005 was born in a year that can be described as hot and dry.

In the summer, the temperatures were very high and it barely rained, then luckily in September the contrast between the cold nights and the high daytime temperatures, together with scarce rains and altitude of our vines, made it possible for us to harvest perfectly mature grapes.

The 2005 vintage has been classified Very Good by the CRDO.

This vintage will be on the market in September 2008, with 58.000 bottles of Bohórquez 2005, 2.800 magnums and 150 double magnums to be commercialized.

The Vineyard: We have selected the poorest and rockier soils in the highest area of the Duero to plant our vines, mainly located in the very well known "Pago de Valderramiro". We have doubled the density of plants compared to the average of the region, with this we try to promote the competition and reduce the production in a natural way.

Those two aspects are linked with the quality; we have a unique concentration of plants per hectare for a unique wine. In this hostile environment for the vegetation the vines grow up, transmitting to their clusters all the essences of the soil; small clusters and grapes will guarantee a solid and firm skin which is the real secret of our wine.

The Harvest: Although geographic situation, altitude and latitude, helps to a slow maturation, all this combined with a hard work in the vineyard (advanced pruning, cluster extraction, and others labors) will produce a slow but balanced maturation. What is produced slowly has always a better result.

When the polyphenols, sugars and temperature are ready, it comes the moment to harvest. Tempranillo, Merlot, and Cabernet Sauvignon in this order are going down to the cellar in 20 kilos crates, to avoid pressing the grapes and losing aromas.

Grapes arrive with a low temperature to the selection table from where they go to their respective stainless tank. Small tanks to have a regular temperature at any point of the must, and with refrigeration to avoid high temperatures.

Once that natural yeast have ended its job (total consumption of sugar), we maintain the skins in maceration to provoke the exchange of components between the skin and the juice. The malolactique fermentation is done in barrels, in tanks or in both depending on the decision of the year.