



## BODEGAS SINFORIANO

### Sinforiano 50 Vendimias

REGION/ ORIGIN	Castilla y Leon Cigales DO	WINEMAKER	Ruth Sierra de la Gala
VINTAGE	2009	WINERY ESTABLISHED	1966
VARIETALS	100% Tinta del País (Tempranillo)	VINEYARD(S)	Mucientes vineyard bush vines
ALCOHOL	14%	AGE OF VINEYARD(S)	105 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone, clay, gravel
AGING	12 months	VINEYARD(S) ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	New French oak	FARMING METHODS	Sustainable
FILTER/FINING	None	PRODUCTION	1361 bottles
TOTAL SULFUR RS	75 mg/l 1.9 g/l		

*'Since the character and personality of a wine is born in the vineyard,  
we work with dedication and respect to achieve the maximum expression of the land'*

Staking claim in the village of Mucientes, *Bodegas Sinforiano* was founded in 1966 by Sinforiano Vaquero and Daniela Gomez. Now carrying the torch, the families' children are carrying out the family traditions with new winemaking techniques in their new contemporary cellar (a big change from their once small, underground cellar). They hand-harvest each vineyard of Tinta del País vines ranging from 40 to 120 years old. Being that the Cigales DO is becoming more and more known for its longer lived and wonderfully powerful reds, Bodegas Sinforiano is a great example of what can be done in this lesser-known region.

*'Sinfo' was the nickname for Sinforiano Vaquero, the founder of the winery  
Sinfo passed away in the summer of 2015 along with the release of his 2009 50<sup>th</sup> harvest limited wine*

The 2009 *Sinforiano '50 Vendimias'* is an extremely small, quality production wine made of Tempranillo from a 105-year-old vineyard in the Mucientes area of Cigales. 1361 bottles were made, and it was made in honor of 'Papa Sinfo' himself for his 50<sup>th</sup> harvest in the vineyards for the 2009 vintage. He passed away in the summer of 2015, and this bottle will be as long-lived as he was. The oldest of the estate fruit was hand-harvest and even hand-de-stemmed to ensure only the most perfect grapes were used for these special barrels. Perfectly fitting for Sinfo's 50<sup>th</sup> harvest, as 2009 was one of the greatest vintages in this area of Spain ever. Structure, class, depth, finesse, and brilliance all shoot forth from this bottle when opened; but there is no doubt that opening this wine now is not doing great service to a wine that can age for the decades to come.