

CALLEJO Reserva 2006



The image shows the front and back labels of a bottle of Callejo Reserva 2006 wine. The front label (left) features the text 'RIBERA DEL DUERO DENOMINACION DE ORIGEN' at the top, followed by a crest and the brand name 'CALLEJO' in large letters. Below this, it says 'Esta Reserva consta de 40.760 botellas bordalesas y 495 magnums' and 'Félix Callejo'. At the bottom, it reads 'PRODUCT OF SPAIN' and '2006 RESERVA'. The back label (right) includes 'CALLEJO RESERVA' at the top, followed by 'VARIEDAD: Tempranillo 100% de producción propia.', 'VENDIMIA: Selección de uva en mesa grano a grano.', 'CRIANZA: 18 meses en barrica bordelesa de roble francés.', and 'RECOMIENDO DEGUSTARLO A 18° C.'. It also lists 'Botella Nº' and the signature 'Félix Callejo'. Below this, it repeats 'RIBERA DEL DUERO DENOMINACION DE ORIGEN' and provides detailed production information: 'ELABORADO Y EMBOTELLADO POR BODEGAS FELIX CALLEJO, S. A. SOTILLO DE LA RIBERA • BURGOS • ESPAÑA • R.E. 6834-BU GROWN, PRODUCED & BOTTLED BY CALLEJO ESTATE WINES RED WINE - PRODUCT OF SPAIN'. A barcode with the number '8 422789 000101' and '75 cl.e 14% Vol.' is also present, along with a small circular logo and the text 'L-01 CONTAINS SULPHITES'.



Information on the 2006 vintage

The weather conditions throughout the year favoured the vines. Rain during the winter and spring helped bring about even shooting and flowering of the vines and setting of the fruit. The summer was dry and rather hot in July and August. The harvest came ahead of normal schedule at the end of September, as a result of good grape ripening. The grapes were picked in dry weather, and all the grapes were brought in to harvest reception in perfect health.

Vinification and ageing

The grapes come from various plots, selected for the ideal ripening to make this wine. The alcoholic fermentation, with native yeast, was begun at low temperatures, rising to 30°C at the end. The wine continued to macerate with the skins for a further two weeks. The wine was then run off into new and second-fill French oak barrels for the malo-lactic fermentation. The ageing was carried out in the same barrels for 18 months with rackings to clear the wine of its lees.

Production

Bottled in May 2008.
40,760 bottles of 0.75l.
495 bottles of 1.5l.

Press

91 points CALLEJO Reserva 2005 Robert Parker.
93 points CALLEJO Reserva 2005 El Mundo.
92 points CALLEJO Reserva 2004 Robert Parker.
89 points CALLEJO Reserva 2003 Wine Spectator.
90 points CALLEJO Reserva 2002 Wine Spectator.
88 points CALLEJO Reserva 2002 Stephen Tanzer.
93 points CALLEJO Reserva 2001 Wine & Spirits.