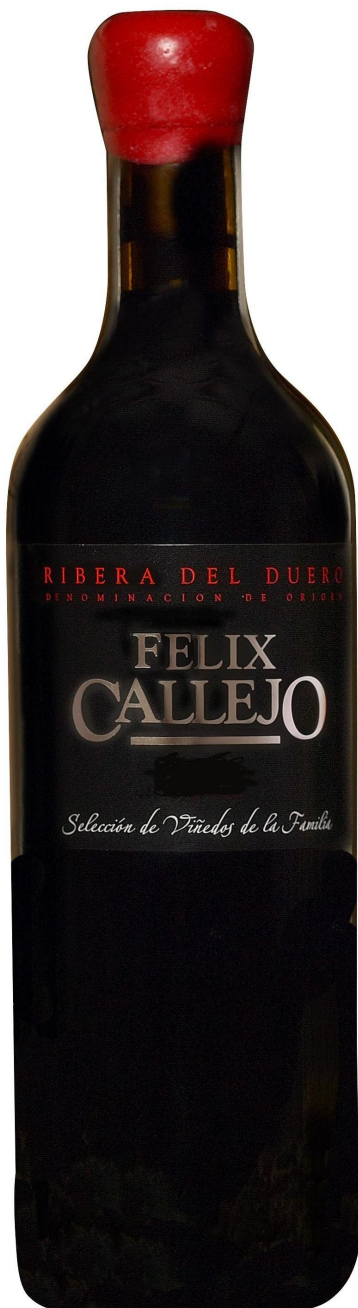


FELIX CALLEJO 2005 *Selección de Viñedos de la Familia*



Information on the 2005 vintage

The winter began as the coldest of recent years and with very low rainfall. Good levels of temperatures in spring with occasional spells of rain brought about even shooting of the vines. The summer was dry and very hot, causing early ripening of the grapes. Yields were low due to the small size of the berries, which however contained very high levels of polyphenols. The harvest began at the end of September after a very good month for the phenolic ripening, thanks to low night temperatures. The vines and the grapes were in perfect health.

Vinification and ageing

A strict sorting was done in our vineyards after analysing and tasting the berries of the different plots. The grapes from these plots had high aromatic concentration and a distinct character compared with the rest of the vineyard. The alcoholic fermentation, with native yeast, was begun at low temperatures, rising to 30°C at the end, followed by a period of two weeks of maceration on the skins. The malo-lactic fermentation was done in new French oak barrels, before an ageing of 15 months in the same barrels.

Production

Bottled in April 2007.
19,500 bottles of 0.75l.
350 bottles Magnum of 1.5l.

Press

97+ points FELIX CALLEJO 2005 Robert Parker.
96 points FELIX CALLEJO 2004 Robert Parker, Highest-Scoring Releases of 2007.
93 points FELIX CALLEJO 2004 Wine Spectator.
96 points FELIX CALLEJO 2004 El Mundo.
98 points FELIX CALLEJO 2003 Robert Parker.
96 points FELIX CALLEJO 2003 Wine Spectator Top-Scoring Wines from Spain.
90 points FELIX CALLEJO 2003 Stephen Tanzer.
91 points FELIX CALLEJO 2002 Wine Spectator.
91 points FELIX CALLEJO 2002 Sibaritas.