



Rueda

Hermanos del Villar

Winery Info Sheet



Proprietor: The Villar Brothers, founded Bodegas Hermanos Villar in 1995, owning 247 Acres of vineyards in the town of Rueda. The widely planted grape varieties are: white – Verdejo, Sauvignon Blanc, Viura and red –Tempranillo.

Winemaker / Vineyard Manager: Pablo del Villar.

Location: Zone 2, southwest of Ribera del Duero, in the town of Rueda at altitude of 2,359 ft.

Wines Made: Oro de Castilla, Ipsum Rueda and Oro de Castilla Barrica

Climate: Continental climate (Zone 2) with cold nights and hot days and low to moderate rainfall. At altitude of 2,359 ft. has an average temperature from April to October of 61° F. with 9.4 in. of rainfall. This Continental climate gives grapes a long growing season to ripen resulting in wines with more complexity and greater aromatic intensity. The cool nights help in retaining the acidity of the grapes, resulting in wines that are fresh and crisp. Note: Temperatures in Rueda are slightly warmer and rainfall is 1 inch lower than in Ribera del Duero. Harvest in Rueda usually takes place in early September. (2004 = Sept 6th, 2005 = Aug 31st)

Soils: The unique soil profile makes wines from these vineyards distinct from other vineyards in the region. Deep, with a thick surface of gravel and sand topsoil providing good water drainage and a dry-healthy environment for ripening grapes. The subsoil is composed of active limestone and water retaining clay, conserving moisture during the dry, active growing season of the vines. Soil poor in organic matter gives lower yields, increasing intensity of flavors and a low pH content--higher acidity resulting in wines tasting fresh and vibrant. In addition, these soils have excellent heat storage retaining properties providing warmth to the vine -- encouraging ripeness during the cool continental night temperatures.

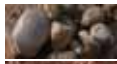

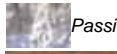

What makes Villar wines unique? 1) The soil profile of the Villar vineyards. 2) Harvesting during nighttime, to maximize freshness and avoid oxidation. 3) Over 30 years old vines (most vineyards in the region are 10 to 15 year old vines) producing low yields of 5 to 10 clusters per vine.



There are 18,775 acres of vineyard land in Rueda.



Gravel soils make these wines superior and unique.

	Gravel = ∇ PH = Acidity Δ
	Sand = ∇ PH = Acidity Δ
	Passive Limestone = Δ PH = Acidity ∇
	Clay = Δ PH = Acidity ∇

Soil profile of Hermanos Villar: gravel and sand on the surface and passive limestone and clay on its subsoil.

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
VERDEJO PARCEL	150	30	VERDEJO	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%
VIURA PARCEL	47	25	VIURA	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%
SAUVIGNON BLANC PARCEL	20	10-15	SAUVIGNON BLANC	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%
TEMPRANILLO PARCEL	30	20	TEMPRANILLO	GRAVEL, SAND, LIMESTONE /CLAY	2,359 ft	1%



RUEDA

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Name of Wine: Ipsum Rueda 2005
Producer: Hermanos Villar
DO: Rueda (Zone # 2)
Grape Varietal: 60% Verdejo, 40% Viura
Production: 5,000 Cases Made – 2,000 for the U.S.
Wine Maker: Pablo del Villar
Ageing: None
Notes:

Ipsum Rueda 2005 IWC **88 pts**

Light gold. Fresh, perfumed aromas of lemon, minerals, honeysuckle and jasmine. Juicy and exuberant in the mouth, with grapefruit, lime and mineral flavors of noteworthy intensity. This drinks way above its price point. Finishes juicy, penetrating and long, with a clinging mineral quality. IWC by Josh Reynolds Sept/Oct 2006



Name of Wine: Oro de Castilla 2005
Producer: Hermanos Villar
DO: Rueda (Zone # 2)
Grape Varietal: 100% Verdejo
Production: 10,000 Cases made – 3,000 for the U.S.
Wine Maker: Pablo del Villar
Ageing: None
Notes:

Oro de Castilla 2005 IWC **88 pts**

Pale gold. Floral, stony and bright on the nose, with precise blood orange, lemon and mineral aromas. Firm and dry, the citrus flavors sharply defined yet gentle, and the texture supple, even lush. Brisk and long on the finish, with a lingering mineral tone. IWC by Josh Reynolds Sept/Oct 2006



RUEDA

Hermanos del Villar



Name of Wine: Oro de Castilla Barrica 2004

Producer: Hermanos Villar

DO: Rueda (Zone # 2)

Grape Varietal: 100% Verdejo

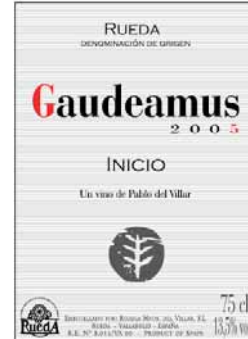
Soils: Gravel and Sand on its topsoil and Clay with Limestone on its subsoil with 1% slopes.

Production: 500 Cases made – 300 for the U.S.

Wine Maker: Pablo del Villar

Ageing: 6 months in 80% new French oak barrels and 20% American oak from Pennsylvania..

Notes:



Name of Wine: Gaudeamus 2005

Producer: Bodegas Hermanos Villar

DO: Rueda (Zone # 2)

Grape Varietal: 100% Tempranillo

Production: 2,000 Cases Made – 1,000 for the U.S.

Wine Maker: Pablo del Villar

Ageing: Stainless steel tank

Notes: