

LYNUS VIÑEDOS Y BODEGAS, S.L.

Our vintages

LYNUS 1999

1999 vintage was notable for a euphoria feeling in the market that resulted in astronomical prices for grapes. For that reason, there was in general an excess of fruit, which somehow delayed the harvest. For our first wine, we chose perfectly healthy vines that were not so laden with fruit among those available in our partners' fields. Our main objective was to keep this grade of fruitiness.

The techniques we applied in the creation of this wine were cold soak, extended maceration and malolactic fermentation in barrels, followed mainly by an ageing process in French oak barrels (Demptos, 1.7 years old on average). After being bottled for one year, this crianza wine was marketed in numbered bottles in January 2002 under the name **Lynus** (with a limited production of 4,480 bottles).

Awards



Golden medal, Vinalies Internationales, Paris 2002.



Silver medal, Salón Internacional del Vino, Madrid 2002.

LYNUS 2000, Valdeмонjas domain

2000 was a plentiful year: it rained a lot and temperatures were mild, so there was lushness all around the vineyards. Our main task was to control these excesses. We even had to prune three times. In a year with low sugar content and dim colour, the result was an early October harvest with 13.9% alcohol and 63 t.p.i. (total polyphenol index).

We produced the wine using prefermentation and cold fermentation, followed by a long and cold maceration. The ageing process took mainly 12 months in French oak barrels (Demptos and Berger, 2.23 years old on average). The bottling took place in March 2002. **Lynus Crianza 2000** had a limited production of 12,950 bottles, while **Lynus Reserva 2000** reached 1,140 bottles.

Awards



Bronze zarcillo, Zarcillo Awards, Valladolid 2003

LYNUS 2001, Valdemonjas and Valdecarboneros domains

2001 was a great year, but sadly a little meagre. The last days of April and the beginning of May were terrible. Late frost devastated the first shoots, and, subsequently, vine growth was quite heterogeneous. We had to level the vineyard, first by load per vine and then by ripeness, so we had to perform two green prunings. The concept of load per vine became more important than ever. We collected less than 500 g of grapes for every vine, but it was worth it. The harvest took place on the last week of September, with 13.7% vol. and 70 t.p.i. The wine was produced using cold soak and long maceration.

- **Lynus Crianza 2001:** mainly 12-month ageing in French oak barrels (Demptos and Berger, 2.05 years old on average). Limited production of 8,000 bottles.
- **Lynus Reserva 2001:** 18-month ageing in French oak barrels, with a production of 6,100 bottles.

LYNUS 2002, Valdemonjas and Valdecarboneros domains

This year was extreme. Winter was terrible, with temperatures under -15 °C and an unprecedented drought. Water did not nourish the vines throughout most of their cycle, so they had to survive thanks to deep underground reserves. These factors were key to create exceptional quality levels: tiny grapes with an amazing skin/pulp ratio (more than 40 m² of skin per hl).

We reduced production to avoid unwanted delays, and, consequently, we collected the grapes on 30 September, just before the heavy rainfall that spoilt later harvests. Wine was produced using cold prefermentation, separate fermentation of skin and must, and medium and malolactic maceration in barrels.

- **Lynus Crianza 2002:** mainly 12-month ageing in French oak barrels (Demptos and Berger, 2.05 years old on average). Bottling was performed in September 2004, with an approximate production of 16,115 bottles.
- **Lynus Reserva 2002:** 24-month ageing in French oak barrels (Berger and Demptos, 1 year old). Bottling was performed in July 2005, with a production of 1,950 bottles.

Awards



Silver zarcillo, Zarcillo Awards, Valladolid 2005.

Selected by Michel Bettane as a representative of the protected designation of origin in Vinexpo 2005 (Exclusive Ribera del Duero).

LYNUS 2003, Valdemonjas, Valdecarboneros and Rondán domains

2003 saw a normal vine development, marked by high daytime and night-time temperatures both in the summer and in the late spring. Autumn was exceptional: fortunate rainfall in September allowed rounding off a perfect ripening process. Wine was produced using cold prefermentation, occasional separate fermentation of skin and must, and medium and malolactic maceration in barrels.

- **Lynus Crianza 2003:** mainly 12-month ageing in French oak barrels (new Demptos and Berger). Bottling was completed in September 2005, with a production of 21,950 bottles.

Awards



Silver Bacchus, Bacchus Awards, Madrid 2006.

LYNUS 2004, Valdemonjas, Valdecarboneros and Rondán domains

In 2004, vines developed normally. Spring and summer were mild and maximum temperatures not very extreme. Autumn was hot, with remarkably high maximum and minimum temperatures during the harvest, which caused the grapes to contain high concentrations of polyphenols and sugars.

For the first time, we produced the wine in our own facilities, using cold prefermentation, highly controlled fermentation of skin and must, and medium and malolactic fermentation in barrels for reserva wines.

- **Lynus Crianza 2004:** 12-month ageing in French oak barrels (Demptos, Berger and Boutes, 1.5 years old). Bottling took place in July 2006, with a production of 30,688 bottles that was marketed in December 2006.
- **Lynus Reserva 2004:** 18-month ageing in French oak barrels (Berger and Boutes, 1 year old). Bottled in June 2006.

Awards



Golden zarcillo, Zarcillo Awards, Valladolid 2007.



Medaille d'Or, Concours Mondial du Vin, Brussels 2007.



Medaille de l'Excellence, Les Citadelles du Vin, Bordeaux 2007.



Golden Tempranillo, Tempranillos al Mundo, Shanghai 2007.



Mundus Vini Gold, Mundus Vini, Alemania 2007.

LYNUS 2005, Valdemonjas, Valdecarboneros and Rondán domains

In 2005, vine growth was scarce, marked by very dry spring and summer seasons. Maximum temperatures were continually high. Autumn was milder than expected, even though maximum and minimum temperatures were slightly higher than normally, which resulted in warm wines and high polyphenol concentrations.

After a short cold prefermentation, skin and must fermentation was carried out with extremely controlled temperatures, followed by a medium and malolactic fermentation in barrels for the most suitable vintages.

- **Lynus Crianza 2005:** 12-month ageing in French oak barrels (Demptos, Berger and Boutes, 1.5 years old). Bottling took place in July 2007, with a production of 30,688 bottles that was marketed in February 2008.

Awards



Silver Bacchus, Bacchus Awards, Madrid 2008.

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ZARCILLO PLATA

Silver zarcillo, Zarcillo Awards, Valladolid 2009.



Trophée Prestige, Les Citadelles du Vin, Burdeos 2009.

LYNUS 2006, Valdemonjas, Valdecarboneros and Rondán domains

In 2006, vines developed normally. Spring and summer were mild and maximum temperatures not very extreme. Autumn was exceptionally hot, resulting in an early ripening of the pulp. We waited patiently for the ripening of the skin, therefore obtaining wines with very subtle and peculiar aromas and an average polyphenol concentration.

After a short cold prefermentation, skin and must fermentation was carried out with extremely controlled temperatures, followed by a medium and malolactic fermentation in barrels.

- **Lynus Crianza 2006:** mainly 12-month ageing in French oak barrels (Demptos, Berger, Boutes and Taransaud). Bottling took place in July 2008, with a production of 37,560 bottles that was marketed in the spring of 2009. This wine was selected to represent its protected designation of origin in the Ribera del Duero tasting: Punta de Lanza (Madrid Fusión 2009).

SILVER BACCHUS



Bacchus Awards, Madrid 2010

MEDAILLE D'OR



Concours Mondial du Vin : Bruxelles 2010

MEDAILLE DE L'EXCELLENCE



Citadelles du Vin : Bordeaux 2010

Selected in a blind tasting as a representative of its protected designation of origin in Madrid Fusión 2010:

RIBERA DEL DUERO, Punta de Lanza

Selected as one of the fifteen best Ribera wines by The Tasting magazine (April 2010).

LYNUS 2007, Valdemonjas, Valdecarboneros and Rondán domains

2007 was a very cool year, and vine growth was optimal. Spring and summer were mild, with fresh maximum temperatures. Autumn was exceptionally cold and the ripening process lasted until mid October.

We introduced for the first time a grape selection line to eliminate green, small or damaged grapes.

The wine was produced using a long cold prefermentation, followed by the fermentation of skin and must under tightly controlled temperatures and medium and malolactic macerations in new and used barrels.

- **Lynus Crianza 2007:** 12-month ageing in French oak barrels (Taransaud, Berger and Cadus).

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