



VIÑEDOS SIERRA CANTABRIA

AMANCIO

-2013-

"A family flagship vineyard with all its complexity and elegance and, also, a tribute to my grandfather, who had a very modern and playful way to understand the fieldwork."

Marcos Eguren

FINCA Proprietary vineyard in "La Veguilla" area, in San Vicente de la Sonsierra, La Rioja. DO. Calificado Rioja

VINEYARDS Surface: 16,5 Has (37 acres). Altitude: 490m. (1,890 ft). Sun exposure: S.S.E. (South-Southeast). Soils of calcareous clay; abundance of small rounded stones on surface. Planting year: 1975.

Age: 20 to 35 years old vines. Density of plantation: 4,000 vines per hectare. Type of training: Head-trained in goblet and on trellis. Organic fertilization. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant.

YIELD Average yield: 23,1 Hls. /Ha.

HARVEST Exhaustive manual harvesting in boxes. Rigorous selection (in a vineyard of exceptional characteristics and low yield, exclusively of just the perfectly-formed, healthy and mature bunches were picked resulting in only 8-10 % of all the bunches from the vineyard).

Date of harvest: 15th October 2013.

VARIETY Tempranillo (100%).

WINE VINIFICATION: De-stemmed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration during 6 days.

FERMENTATION: Fermented in French oak barrels of 5 hectoliters of capacity and in 2 French oak vats of 10 hectoliters with indigenous yeast selected from our own vineyards. Pissage and punch down twice per day during the 6 first days of fermentation.

TOTAL MACERATION ON THE SKINS: 21 days.

MALOLACTIC FERMENTATION: New French oak Bordelaise barrels.

AGING. Barrel: 24 months in new French oak Bordelaise barrels.

Racking every four months.

WINEMAKER Marcos Eguren

VINTAGE:

Once concluded the 2012 harvest, the fall continues with the appearance of long-awaited rains and cooler temperatures, on a cold and rainy season.

Winter months are cool, with lots of rain and light snowfall, which together with the contribution of the autumn rains, will leave more than 500 l/m² in our soils, increasing water reserves before the start of the growing season.

In the early spring, heavy rains are accompanied by low temperatures, delaying all the works in the vineyard and the development of the vegetative cycle.

It is not until 15 April when, after an increase in temperature, the bud breaking occurs in the earliest vineyards, with a noticeable spring frost registered the morning of 21 April, which affects the most precocious vineyards.

May and June are cold and unstable, with abundant rainfall, leading to a small leaf area development and a delay in the vegetative cycle.

It is not until the end of June, with the onset of the summer season and the sunny days, when the blooming of the bunches is produced, and after a poor fruitset occurs, due to some storms that lead to *millerandage*.

The vineyard develops successfully in a warm July and August that registered also some storm. However, no major incidents are recorded, neither fungal diseases nor hail.

Around the 18th August the first berries in *veraison* are observed in most vineyards, starting a slow and irregular ripening period that will continue until the early September.

The maturation takes place correctly on a sunny September and October, highlighting the storms that occurred on 5 and 6 September, in conjunction with rains of early October, which will result in the presence of some outbreaks of botrytis, forcing a careful selection of grapes in the vineyard and in the winery during the harvest.

The harvest begins on 15 October and is characterized by good weather, low production and excellent physiological, phenolic and aromatic ripeness.

