



TESO LA MONJA

ALMIREZ

-2015-

"Fruitness with structure, gentle tannicity, expressive and balanced leaving profound memories"

Marcos Eguren

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora)
VINEYARDS	41,7 Ha. Average age: 15 - 65 years. Type of training: Head-trained in goblet. Average yield per hectare: 25 Hls./Ha. Soil amendments: Organic material.
YIELD	Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard and at the winery, by means of a sorting table.
HARVEST	Date of Harvest: 22-26 September 2015.
VARIETY	Tinta de Toro (100%). Autochthonous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed, with light pump-overs during fermentation. FERMENTATION: 10 days with 2 pump-overs daily. Traditional method, 100% de-stemmed, 24° - 26°C with indigenous yeast selected from our own vineyards. MACERATION: Extended maceration on skins for 11 days with light pump-overs. MALOLACTIC FERMENTATION: In French oak barrel, 30% new. AGING. Barrel: In French oak Bordelaise style barrels for 14 months. Age of the barrels: 30% new French oak, 70% "1-wine" barrels.
WINEMAKER	Marcos Eguren

VINTAGE:

The month of October begins with high temperatures especially the minimum ones, with water reserves that in its total are in the month of September although in the middle of the month there are about 20 l / m², it is not until arrival the first week of November when low temperatures, normal for these dates, begin to fall, causing almost all the leaf and the plant begins to end the cycle.

The temperatures during the month of April vary around 9 °C / 21 °C so that budding and the first stages of growth develop slowly but smoothly.

From May 10 temperatures rise to 35 ° C so the vine grows quickly, preparing for a large size of flowering and not producing large growths that decrease fertility. The first flower symptoms appear around May 29, with a vegetative state slightly behind the average growth of the branch. The flower appears during the week of June 1 to 6, there is the blooming of most of the vineyard.

Precipitation occurs from August 22 to 30, which totals 15 l / m², fall with the vineyard around 12.5 °C / 13.5 °C so that a rapid absorption of water occurs along with a stop at physiological maturity and an advance in the phenolic.

From September 8 temperatures rise and are from 9 °C to 34 °C. The harvest begins in a staggered way, starting with the area of Villabuena of the bridge in which the precipitations have been smaller.

