



DOMINIO DE EGUREN

## PROTOCOLO ECOLOGICO TINTO

-2015-



*“An everyday wine. Best-value.”*

*Marcos Eguren*

|                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VINEYARDS        | <b>Controlled vineyards in Manchuela</b><br>Wine with a geographic indication (Vino de la Tierra de Castilla, A.O.C.)                                                                                                                                                                                                                                                                                                                            |
| YIELD<br>HARVEST | Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (30-70 years old vinyards) and with limited yield.<br><b>Average yield:</b> 36Hls/Ha.<br><b>Harvest Date:</b> Third week of September 2015                                                             |
| VARIETIES        | Tempranillo 100% (A.k.a. Tinto Fino, Tinto del país)                                                                                                                                                                                                                                                                                                                                                                                             |
| WINE             | <b>FERMENTATION:</b> 10 days with selected yeast. Fermentation temperature controlled between 28 and 30° C. Controlled micro-oxygenation. Two pump-over's daily<br><b>MACERACION:</b> Cold maceration, without fermentation for 24 hours<br>Two pump-over's daily during fermentation to maximize extraction.<br>Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily.<br><b>STABILIZATION:</b> cold stabilized |
| WINEMAKER        | Marcos Eguren                                                                                                                                                                                                                                                                                                                                                                                                                                    |



### VINTAGE:

Spring came early, in the first days of March, when the bleeding began, despite nighttime frost.

During the week of March 30 to April 6 temperatures were spring-like, but after the 7th cold and rainfall returned. Thus, in the last days of March vines featuring early flowering, like Tempranillo, were observed with open leaves.

Around April 10 clusters were observed on the Macabeo and Tempranillo varieties. Flowering on these vines became visible from 10 to 13 May. There was rapid growth of the vegetation during the week of May 15 due to the high temperatures during the first half of the month, more typical of the summer, near 40° C. In late May there was another drop in temperatures, and storms, with a risk of a spring frost affecting the Bobal variety. We began to see bruised leaves and imbalances in strains of this variety, especially grape shatter in clusters with falling seeds. In late June we witnessed widespread phenological development, with closed clusters.

In the first half of July we saw veraison amongst early-ripening varieties like Tempranillo. The veraison occurred unevenly, as we encountered clusters with up to 80% ripe grapes, along with others presenting no ripening, on the same vine.

In late July we saw a generalized phenological stage of maturation, with the veraison almost complete across all the varieties. In August the maturation phase occurred, with a hot month both day and night that left the vines a bit fatigued. Without the detection of dry leaves, the vines did exhibit signs of the high day and nighttime temperatures (turned leaves, closed stomata, dormancy).

During the final days of August there were storms, which continued throughout the first half of September, dumping a total of 82 liters in all, which allowed the strains to recover from the long, hot summer, enabling them to properly develop.

September was a cooler month, with wind from the north that prevented grape rot problems and allowed the vines to properly complete their vegetative cycle. The harvest began in early September with the Macabeo variety, and ten days later with the Tempranillo, which was concluded in early October.