

VIÑEDOS SIERRA CANTABRIA

SIERRA CANTABRIA CUVÉE

-2013-

"Primary character with complexity exciting and noticeable minerality"



FINCA	Proprietary vineyard in Labastida called La Llana DO. Calificada Rioja
VINEYARDS YIELD HARVEST	Surface: 10Has. Altitude: 460m. The vineyard is south east facing to maximize sun exposure, and it situated 480m on sandy loamy soils with gravel. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant. Average yield 2013 : 30,2 Hls./Ha. Organic fertilization and strict hand picking of the bunches in perfect conditions of health and maturation. Second selection at the winery by means of a sorting table. Date of harvest : 22, 23 and 24 of October 2013.
VARIETY	Tempranillo (100%).
WINE	FERMENTATION: Traditional elaboration, 100% destemmed. Temperature controlled fermentation with indigenous yeast selected from our own vineyards, between 28 and 30°C. MACERATION: Pre-fermentative cold soak for 48 hours and maceration on the skins for 26 days. Energetic pump-overs twice per day until the end of fermentation. During the maceration, the frequency of the pump-overs is reduced to avoid the extraction of vegetal and bitter characters. MALOLACTIC FERMENTATION: In barrel AGING. Barrel: 12 months in Bordelaise barrels of French oak (85%) and American oak (15%), 40% new barrel, since November 2013. Racked every four months. Bottling: January 2016.
WINEMAKER	Marcos Eguren



VINTAGE:

aromatic ripeness.

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

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