

MURMURÓN

-2016-

"The eternal expression of the Sonsierra"

Marcos Eguren

VINEYARD	Own vineyards in San Vicente de la Sonsierra and Labastida, La Rioja region D.O.: Rioja (Carbonic maceration)
VINEYARD	Integrated viticulture, respectful of the environment, minimal intervention, perfectly adapted to the land and without the use of herbicides or systemic products, in line with nature's biorhythms. Organic fertilizer. 2016 average yield : 45 Hls/Ha Exclusively manual. Rigorous selection of the fruit in optimal sanitary
HARVEST	conditions, matured in vineyards and cellars through the use of sorting tables. Date of harvest: 10 th , 11 th , 12 th and 13 th October 2016
VARIETY	Tempranillo (95%) Viura (5%)
PRODUCTION	VINIFICATION: Carbonic maceration (incubation and fermentation of entire bunches) over 10 days. Mild pumping daily. FERMENTATION: Fermentation with native yeast selected from our own vineyards with temperature control between 23°C and 25°C.
WINEMAKER	Marcos Eguren



VINTAGE:

Late autumn and early winter show mild temperatures and little rain. A cold and very rainy period from the middle of January until the end of March accumulates about 400L of water.

The month of April begins with cold temperatures so the sprouting is delayed; it begins in late April/early May.

The rain during the month of May, which is less than usual, gathers 30L to 50L depending on the area. Mild temperatures are maintained which causes the vegetation to develop very slowly.

The dry month of June, with temperatures typical of that time of year, propitiates good vegetative development valuing the first flowers in the middle of the month with the development of the fertilization period between the 16th and 25th June offering an almost perfect fertilization.

During the month of August the average temperatures are slightly higher than normal, and during some periods the very low minimum temperatures that occur at the start of August (5th to 10th) initiate the ripening in all of the vineyards. At this time the first harvest is made. September begins dry and hot with above average temperatures, sometimes reaching up to 36°C which causes the vineyard to show the first symptoms of water stress. This slows down slightly the vegetative cycle, starting the maturation period slowly.

In the middle of the month the temperatures become milder and three days of rain (16th,17th and 18th) gather about 30L, this changes the whole perspective of harvest, especially in terms of quality and quantity, allowing the maturation process to continue with the plant in perfect balance and the quantity increasing substantially.

The month of October begins dry, sunny and with the usual temperatures of the time of year. The absence of rain allows for the arrival at a perfect maturity in the earliest vineyards (between the 5th and 7th of October), which is when the vintage harvest begins with a spectacular quality and a remarkable maturity.



