



SEÑORIO DE SAN VICENTE

# SAN VICENTE

-2013-

*“A winery, a wine, a vineyard and an exclusive variety.  
San Vicente is the fruit intensity combined with the complexity and longevity”*

*Marcos Eguren*



FINCA	<b>La Canoca, San Vicente de la Sonsierra, La Rioja</b> DO Calificada Rioja.
VINEYARDS	Surface: 18 Has (44.5 acres). Soils of calcareous clay. High density plantation on trellis. Organic fertilization, Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant.
YIELD	<b>Average yield:</b> 26.6Hls/Ha.
HARVEST	Exhaustive manual harvesting of perfectly mature clusters with good sanitary conditions; further selection made in the winery using a double sorting table. <b>Date of Harvest:</b> 28,29 and 30 October 2013
VARIETY	Tempranillo peludo (100 %).
WINE	<b>FERMENTATION:</b> 10 days with two daily pump-overs. Traditional elaboration, 100% de-stemmed. Temperature control between 28 and 30° C (82 and 86° F) with autochthonous yeast selected from our own vineyards. <b>MACERATION:</b> On the skins for 16 days. The first eight days, two daily pump-overs; after that, the frequency was reduced, finishing with a light pump-over every two days. <b>MALOLACTIC FERMENTATION:</b> In barrel <b>AGING.</b> Barrel: 20 months in new Bordelaise barrels of French oak (90%) and American oak (10%) . 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/m<sup>2</sup> 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

Dominio de Eguren, Sierra Cantabria, Señorío de San Vicente, Viñedos de Sierra Cantabria, Viñedos de Párganos & Teso La Monja  
Contact: Viñedos de Párganos, S.L. - Ctra. de Navaridas, S/N – 01309-Párganos-Laguardia, Spain  
Tel.: (+34) 945 60 05 90Fax: (+34) 945 600 885  
info@sierracantabria.com, www.sierracantabria.com

