

VIÑEDOS DE PÁGANOS

LA NIETA

-2021-

"The effort and perseverance become subtlety and elegance"


Marcos Eguren

FINCA	Finca La Nieta located in Párganos-Laguardia, Rioja Alavesa. Do Calificada Rioja
VINEYARDS	Surface Area: 1.78 Has Altitude: 525 m. Soils of Franc Clay. Year of Plantation: 1975. High-density plantings on trellis (2,70*1,10), 3.367 per hectare (6.911 vines in total).
YIELD	Average yield 2021: 31 Hls./Ha.
HARVEST	Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant. Exhaustive hand selection and harvest in boxes of perfectly healthy, ripe grapes. Organic Fertilization. Date of Harvest: 12th and 13th of October 2021
Tempranillo 100 %	
WINE	VINIFICATION: Destemmed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration at 6° C during 5 days. FERMENTATION: Fermented in 20 hectolitres oak barrels at 28°C with indigenous yeast selected from our own vineyards. Pressed twice a day during the first 6 days of fermentation and once a day during the last 4 days. MACERATION: On the skins for 21 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels. AGING: 16 months in new French Bordelaise oak barrels.
WINEMAKER	Marcos Eguren

VINTAGE:

The end of the autumn and the beginning of winter presented itself with abundant rainfall in San Vicente and Párganos accumulating, about 160L/m² by the end of the year,

2021 began with low temperatures and a large amount of precipitation (also snow) (Filomena), that allowed important water reserves, very beneficial for the vines.

Beginning of March was dry and with mild temperatures, causing the first weeping of the vines.

Beginning of budbreak in early April, with slightly cool temperatures and little vegetative development. Slight frosts on April 14 and 17 caused minor and variable damage depending on the plots.

Rainfall in April was below the usual average.

The beginning of May was dry, and the temperatures were very mild, below average.

At the beginning of spring (early June) flowering occurred around the 12th. During this period of rainfall, we reached 90 l/m². This causes slight flower runs (i.e., irregular fruit set), giving the impression that it was going to be a short crop.

During mid-June, there were some hailstorms that did not cause great damage but did limit the harvest.

The next two months showed a total absence of rainfall began (July and August) with 0 l/m² of rainfall.

From July to September temperatures exceeded the average, reaching 38°C.

From September 14 to 18, there was rainfall in varying amounts, depending on the area, causing alarming uncertainty regarding health and the final ripening period.

September rains increased berry and bunch size, and followed by low temperatures, as well as sunny weather, caused a rapid end of ripening and eliminated the risk of botrytis, and balanced the physiological, phenolic, and aromatic ripening.

Harvest of the white variants began on October 1-2 and the reds on October 5, obtaining grapes with a total acidity slightly higher than a normal year and a spectacular phenolic maturation.

