



TES ⊕ LA M ⊕ N J A

ALMIREZ

-2018-

“Fruitiness with structure, gentle tannicity, expressive and balanced leaving profound memories”

Marcos Eguren



FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora)
VINEYARDS	41,7 Ha. Average age: 15 - 65 years. Type of training: Head-trained in goblet. Soil amendments: Organic material. Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard and at the winery, by means of a sorting table.
YIELD HARVEST	Average yield per hectare: 28 Hls./Ha. Date of Harvest: from the 1 st to the 8 th of October 2018.
VARIETY	Tinta de Toro (100%). Autochthonous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed, with light pump-overs during fermentation. FERMENTATION AND MACERATION: on the skins for 21 days with light pump-overs at 26°C - 28°C with indigenous yeast selected from our own vineyards. MALOLACTIC FERMENTATION: In French oak barrel. AGING. In French oak Bordelaise style barrels for 14 months. Age of the barrels: 30% new French oak, 70% “1-wine” barrels.
WINEMAKER	Marcos Eguren

VINTAGE:

Autumn 2017 is dry and warm until the last week in November which sees a sharp drop in temperature with no rain.

2018 begins with light rainfall during the month of January and temperatures below average. February is very cold and rainy, accumulating more than 70mm at the end of the month. March is cool with above-average rainfall. April begins with milder temperatures, falling sharply in the middle of the month to -5°C, stopping the weeping of the vines. Sprouting occurs during the last week of April.

The first days of May start cold with temperatures rising close to 0°C without seeing any frost damage. Heavy rainfall and cool temperatures occur from mid to late month.

June begins with a gentle rise in temperatures reaching around 20°C with occasional rain of up to 30mm. In mid-June, flowering begins, developing at a slow and measured pace and finishing between the 20th and 28th June, first in the older vineyards and then in the younger ones. There is a significant rise in temperature at the end of June reaching up to 35°C with storms especially frequent around the 28th June, in some areas up to 35mm.

The month of July is warm with temperatures slightly below the monthly average, the maximum being 32°C. This favours a very important vegetative development with veraison beginning at the end of the month in the oldest vineyards. Veraison develops slowly, finishing up in mid-August. The month of August ends with no rainfall, ripening developing slowly.

September begins dry and sunny with a light rain of around 10mm falling on the 10th September, greatly benefitting the ripening of the grapes and slightly lengthening the cycle. Just before harvesting, a lower quantity of bunches is observed than in normal years, with a larger grain size reaching 2.20 grams per berry and a truly exceptional balance between physiological, phenolic and aromatic maturity. This has resulted in wines of an exceptional balance (sugar/acidity) with a noteworthy tannin structure of very polymerised mature tannins and a spectacular colour. In short, a great vintage.

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