









· SIERRA CANTABRIA ·

· VIÑEDOS SIERRA CANTABRIA ·

· SEÑORIO DE SAN VICENTE ·







· DOMINIO DE EGUREN ·







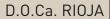
Tel.: 0034 945 600 590 info@sierracantabria.com www.sierracantabria.com













Sauvignon Blanc (35%), Viura (30%), Tempranillo Blanco (20%), Malvasía (10%) y Maturana (5%).

### **VINEYARDS**

Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant.

### WINEMAKING

MACERATION: Cold soaked during 10 hours FERMENTATION: Sauvignon Blanc is fermented in French oak barrels (Vosgues area) 50% from 1 wine and 50% from a 2 wine, Viura and Malvasia fermented in stainless steel. Toasting type Burgundy Medium-High. Temperature controlled between 14 and 16° C. Fermented with autochthonous yeast selected from our own vineyards.









D.O.Ca. RIOJA

## SIERRA CANTABRIA WHITE

	2019	2018	2017	2016	2015
Robert Parker's WINE ADVOCATE	*	88	*	*	88
WINE SPECTATOR	*	*	*	*	84
STEPHEN TANZER'S	*	*	*	*	91
WINE ENTHUSIAST	*	*	*	*	88
JEB DUNNUCK	*	*	*	88	*
GUÍA PEÑÍN	90	90	*	91	89
GUIA GOURMETS	*	*	90	90	*
GUÍA PROENSA	*	*	*	*	90



Vintage not tasted







66

Seductively perfumed rosado shows superb clarity, with bright minerality highlighting its juicy red fruit flavors. Delicious.



**Steven Tanzer** International Wine Cellar



## SIERRA CANTABRIA ROSÉ

D.O.Ca. RIOJA



Viura (55%), Garnacha (40%) y Tempranillo (5%).

### **VINEYARDS**

Proprietary vineyards located in San Vicente de la Sonsierra (La Rioja).

### WINEMAKING

MACERATION: all the varieties during three days.

FERMENTATION: Controlled at 15° C. STABILIZATION: cold stabilized

### **TASTING NOTES**

Salmon, clean and bright. Nose of red berries, aniseed light notes and nuances of fresh fruit, strawberry, blackberry, raspberry, pomegranate. On palate it is fresh, fragrant, well balanced, wrapped by the fruit and acidity with memories of pomegranate, watermelon, etc. Intense, persistent, leaving a lively length.







66

Seductively perfumed rosado shows superb clarity, with bright minerality highlighting its juicy red fruit flavors. Delicious.



Steven Tanzer International Wine Cellar



SIERRA	CANT	<b>ABRIA</b>	ROSÉ	<b>,</b>			D.	.O.Ca. RIOJA
	2019	2018	2017	2016	2015	2014	2013	2012
Robert Parker's WINE ADVOCATE	*	90	88	*	(89)	87	87	*
STEPHEN TANZER'S	*	*	91	*	90	90	90	91
JAMES SUCKLING	*	92	88	*	*	*	*	*
JEB DUNNUCK	* *	89	90	*	*	*	*	*
GUÍA PEÑÍN	90	90	91	90	*	89	89	89
GUÍA PROENSA	*	90	90	91	92	92	90	90



**SIERRA** CANTABRIA

**DESDE 1870** 

CHLECCIONINESS DE VIACEUR

RIOJA

Añada no catada





Complexity and elegance. A fruity wine, fresh, expressive and balanced. Guía Peñín



## SIERRA CANTABRIA GARNACHA

D.O.Ca. RIOJA



### **VARIETY**

100 % Garnacha.

### **VINEYARDS**

Proprietary vineyards planted in 1927, situated in San Vicente de la Sonsierra.

### **ELABORATION**

Traditional elaboration, 100 % de-stemmed.

Malolactic fermentation in barrel. Aged 12,5 months in 225l barrels, 15 % new French oak and 85 % one use barrel.

#### **TASTING NOTES**

The Grenache, a variety with long vegetative cycle, under the Atlantic influence of Sonsierra area, offers in those vintages with good ripeness wines which are complex and elegant, fruity, fresh, expressive and well balanced.







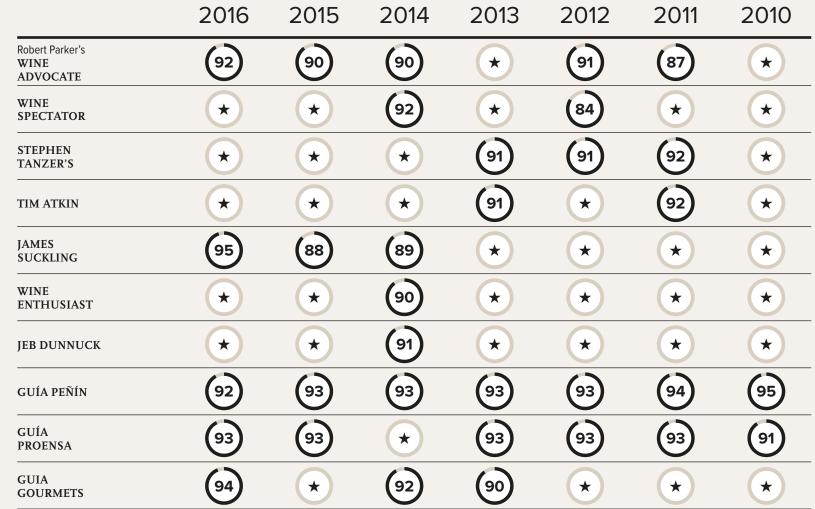
Complexity and elegance.
A fruity wine, fresh, expressive and balanced.

Guía Peñín

12,5 months

## SIERRA CANTABRIA GARNACHA

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SIERRA CANTABRIA

GARNACHA

RIOJA

Vintage not tasted





Nicely proportioned and surprisingly long in the finish.

The Wine Advocate



## SIERRA CANTABRIA SELECCIÓN

D.O.Ca. RIOJA



100 % Tempranillo.

### **VINEYARDS**

Proprietary vineyards located in San Vicente de la Sonsierra and Laguardia.

### **ELABORATION**

Traditional elaboration, 100 % de-stemmed.

6 months in tank. 6 months in American and French oak Bordelaise barrels (age of the barrels: maximum 3 wines per barrel).

### **TASTING NOTES**

Fruity aromas (black cherry, blackberry, redcurrant) with spicy and floral touches. On the palate it is balanced, friendly, tasty and fresh.







"

Nicely proportioned and surprisingly long in the finish.

The Wine Advocate



# SIERRA CANTABRIA SELECCIÓN

IERRA CANTABRIA SELECCIÓN D.O.O.										
	2017	2016	2015	2014	2013	2012				
Robert Parker's WINE ADVOCATE	*	*	*	87	86	88				
WINE SPECTATOR	*	87	87	86	85	*				
STEPHEN TANZER'S	*	90	*	90	90	90				
WINE ENTHUSIAST	*	86	86	86	87	*				
JEB DUNNUCK	87	87	*	*	*	*				
GUÍA PEÑÍN	*	*	91	*	89	91				
GUÍA PROENSA	*	90	*	90	90	*				



Vintage not tasted









Smooth-textured, generously stuffed, savory offering.

The Wine Advocate



### **SIERRA CANTABRIA CRIANZA**

D.O.Ca. RIOJA





100 % Tempranillo.

### **VINEYARDS**

Old propietary vineyards in San Vicente de la Sonsierra. Organic fertilization. Environmental integrated agriculture cultivation.

### **ELABORATION**

Traditional elaboration, 100 % de-stemmed.

Aged 14 months in Bordelaise barrels of French oak and American oak.

### **TASTING NOTES**

Intense Cherry. Fine toasted notes (cocoa and coffee) and ripe fruit with definite expression. Powerful palate, smoky with well balanced toasty notes of oak and fruit.

DRINKING TEMPERATURES: 16-18 °C



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THE CANTABRU

SIERRA CANTABRIA

CRIANZA

RIOJA



Smooth-textured, generously stuffed, savory offering.

The Wine Advocate



D.O.Ca. RIOJA

## SIERRA CANTABRIA CRIANZA

	2016	2015	2014	2013	2012	2011	2010
Robert Parker's WINE ADVOCATE	91	*	(89)	*	(89)	(89)	*
WINE SPECTATOR	*	(89)	(89)	90	89	87	89
STEPHEN TANZER'S	*	91	90	91	90	91	91
TIM ATKIN	*	*	*	90	*	90	*
WINE ENTHUSIAST	*	89	89	88	91	90	*
JAMES SUCKLING	92	91	*	*	*	*	*
JEB DUNNUCK	*	91	90	89	*	*	*
GUÍA PEÑÍN	92	92	90	*	91	91	92
GUÍA	60	(00)	(02)			(91)	(A)

99



**PROENSA** 

#### **OTHER ACHIEVEMENTS:**

**Decanter**' highly recommended Sierra Cantabria Crianza 2016 – 91 pts 'Wine Spectator' Top 100 of 2008 The Year's Most Exciting Wines.

'The New York Times' Best wine in a tasting of Rioja Crianzas \*\*\*Stars.

'Wine&Spirits' Most popular Spanish wine in US.







Finishes with silky, harmonious tannins and good cut.

Steven Tanzer

International Wine Cellar



### **SIERRA CANTABRIA RESERVA**

D.O.Ca. RIOJA







RIOJA



### **VARIETY**

100 % Tempranillo.

### **VINEYARDS**

Tempranillo from 30+ year old vineyards.

### **ELABORATION**

Traditional, 100 % destemmed.

18 months in Bordelaise barrels of 50 % French and 50 % American oak. Age of barrels: 20 % new oak and 80 % maximum 3 wines-barrel.

### **TASTING NOTES**

Intense Cherry. Toasty nose of oak with light traces of fine reduction (tobacco and cedar), ripe fruit with varietal expression, Light floral traces (petals). Rounded palate, flavoursome, elegant, spicy and toasty back aroma.





Finishes with silky, harmonious tannins and good cut.

Steven Tanzer International Wine Cellar



D.O.Ca. RIOJA

## SIERRA CANTABRIA RESERVA

	2013	2012	2011	2010	2009	2008	2007
Robert Parker's WINE ADVOCATE	90+	90	*	92	91	*	91
STEPHEN TANZER'S	*	91	*	92	92	91	91
WINE ENTHUSIAST	*	*	91	93	*	*	*
TIM ATKIN	*	*	*	94	94	*	*
JAMES SUCKLING	92	91	*	*	*	*	*
JEB DUNNUCK	*	93	93	*	*	*	*
GUÍA PEÑÍN	92	93	93	93	93	92	92
GUÍA PROENSA	91	93	90	*	*	90	90
Anuario de los vinos EL PAÍS	*	*	*	*	*	90	*









With pleny of savory fruit, it has good grip, considerable depth, and a lengthy, firm finish.

The Wine Advocate



## SIERRA CANTABRIA GRAN RESERVA

D.O.Ca. RIOJA



Tempranillo (97 %) and Graciano (3 %) from 30+ year old vineyards.

### **VINEYARDS**

Proprietary vineyards in San Vicente de la Sonsierra.

### **ELABORATION**

Traditional, 100 % destemmed.

24 months in American oak Bordelaise barrels. Age of the barrels: 25 % new oak, 75 % maximum of 3 wines.

### **TASTING NOTES**

Garnet red cherry. Intense aroma, fragrant, complex with aromatic notes, mature red fruits, balsamic, truffle, vanilla and toast. On the palate it is vigorous, fresh, silky with a good presence of mature taninns and a development of complex aromas. Red fruits perfectly integrated with touches of balsamic, coffee and oak. Long lasting finish with hints of fruit, spice and cocoa.







With pleny of savory fruit, it has good grip, considerable depth, and a lengthy, firm finish.

The Wine Advocate



D.O.Ca. RIOJA

## SIERRA CANTABRIA GRAN RESERVA

	2009	2008	2006	2005	2004
Robert Parker's WINE ADVOCATE	92	92	*	92	90
WINE SPECTATOR	*	*	*	91	*
STEPHEN TANZER'S	*	92	92	93	92
TIM ATKIN	*	*	94	94	*
WINE ENTHUSIAST	*	91	*	*	90
JAMES SUCKLING	95	93	*	*	*
JEB DUNNUCK	*	93+	*	*	*
GUIA PEÑÍN	94	94	*	94	95
GUIA PROENSA	*	90	*	90	92
GUIA GOURMETS	96	88	94	*	*





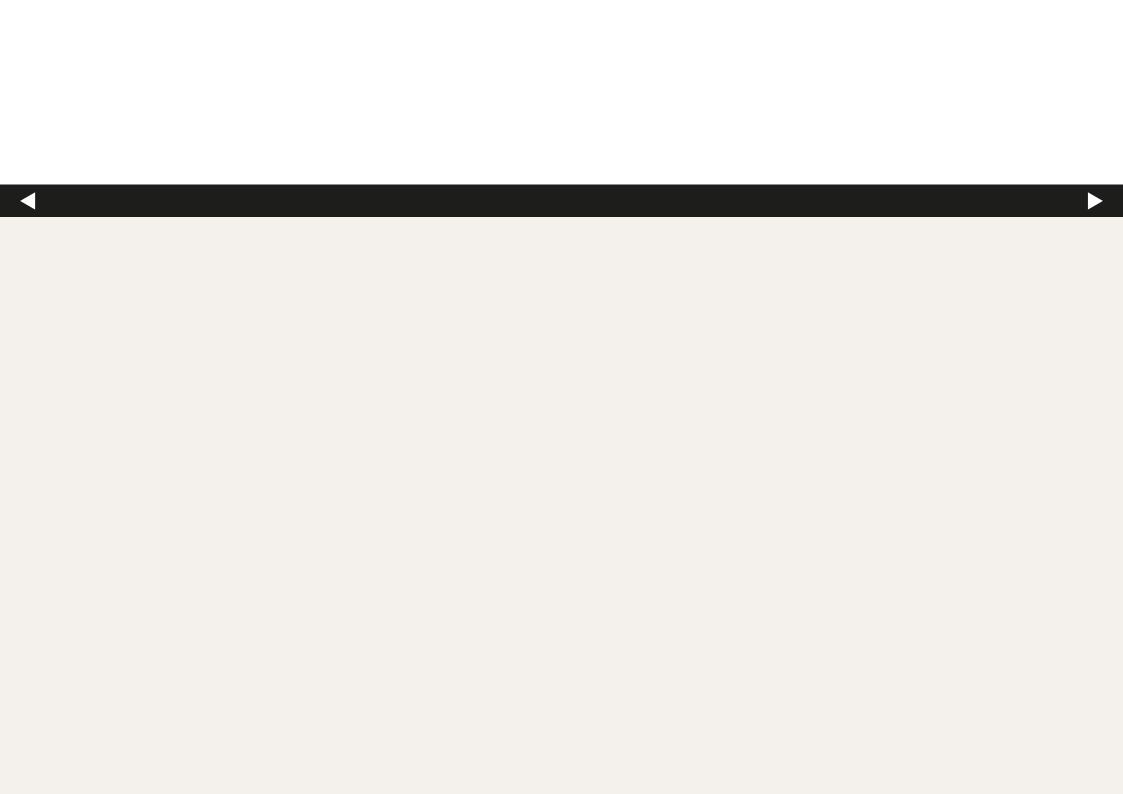




GRAN RESERVA















### VIÑEDOS SIERRA CANTABRIA

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## **SIERRA CANTABRIA ORGANZA**

D.O.Ca. RIOJA



### **VARIETY**

45 % Viura, 20 % Malvasía and 35 % Garnacha blanca.

### **VINEYARDS**

Proprietary vineyards located in San Vicente de la Sonsierra.

### **ELABORATION**

Cold soaked during 12 hours. Fermented in new French oak barrels (Vosgues area). Aged for 9 months in new French oak barrels on its own lees with batonnage twice per week during the first six months.

### **TASTING NOTES**

SIERRA

ORGANZA

RIOJA

Bright gold. It offers a nose of tropical fruit, minerality and baking spices. On the palate it is round, smooth with silky texture and spicy and mineral finish.





9 months

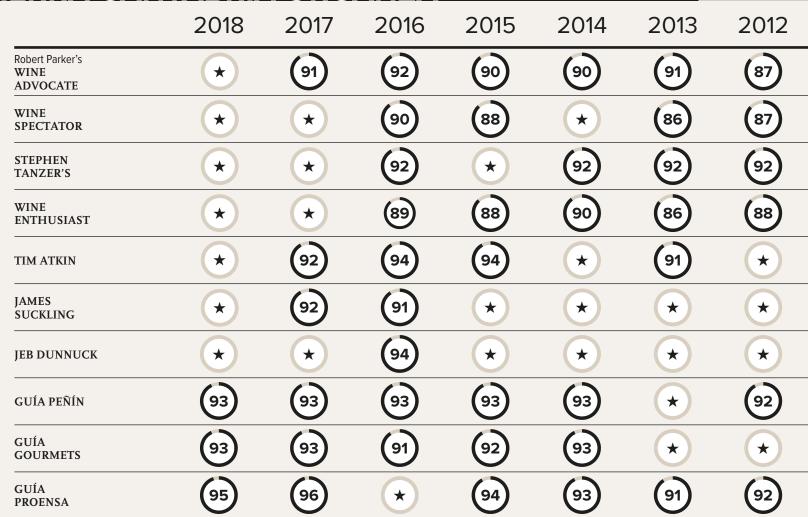
It is one of the finest whites of the Rioja DO

The Wine Advocate



D.O.Ca. RIOJA

## SIERRA CANTABRIA ORGANZA





SIERRA

**DESDE 1870** 

ORGANZA

RIOJA

Vintage not tasted





Offers firm, well-integrated tannins and lively acidity.

99

Wine Spectator



### SIERRA CANTABRIA RESERVA UNICA

D.O.Ca. RIOJA



Tempranillo (97 %) and Graciano (3 %) from vines older than 30 years.

### **VINEYARDS**

Proprietary vineyards located in San Vicente de la Sonsierra (La Rioja). Environmental integrated agriculture cultivation.

### **ELABORATION**

Traditional elaboration, 100 % de-stemmed.

Malolactic fermentation in oak.

Aged 24 months in French oak Bordelaise barrels (60 %) and American oak Bordelaise barrels (40 %), 30 % new oak and 70 % maximum 3-wines barrels.

#### **TASTING NOTES**

Bright ruby. Expressive aromas of redcurrant, cherry, licorice. Juicy in the mouth, with red fruit flavours mixed with toasty vanilla and underlying mineral notes. Penetrating acidity extends the long, spicy, floral-dominated finish.







22

Offers firm, well-integrated tannins and lively acidity.

Wine Spectator



## SIERRA CANTABRIA RESERVA UNICA

24 months

IERRA CANTABRIA RESERVA UNICA										
	2015	2014	2013	2012	2011	2010	2009			
Robert Parker's WINE ADVOCATE	91	90	*	90	(89)	90	91			
WINE SPECTATOR	91	92	91	*	92	91	90			
STEPHEN TANZER'S	*	92	*	92	92	92	92			
WINE ENTHUSIAST	*	88	*	*	92	*	89			
TIM ATKIN	*	*	*	93	94	*	*			
JAMES SUCKLING	94	*	*	*	*	*	*			
JEB DUNNUCK	95	94	*	*	*	*	*			



Vintage not tasted





On the palate it is dense, round, plush and succulent.

The Wine Advocate



## SIERRA CANTABRIA COLECCIÓN PRIVADA

D.O.Ca. RIOJA





Sierra Cantabria

100 % Tempranillo.

### **VINEYARDS**

Valgrande and Jarrarte, located in San Vicente de la Sonsierra, older than 50 years, franc-clay in texture with calcareous-clay composition. Altitude: Valgrande 460 m., Jarrarte 480 m. Total number Hcts.: 4. Organic fertilization. Environmental integrated agriculture cultivation. Year of plantation: Valgrande (1957) and Jarrarte (1959).

### **ELABORATION**

Combination of traditional method, de-stemmed, and fermentation of the whole bunches.

Malolactic fermentation in barrel.

Aged 18 months in new 50 % French oak, 50 % American oak Bordelaise barrels.

#### **TASTING NOTES**

Intense cherry. Delicate nose, elegant with definite fruity expression, spice and subtle notes of petals and creamy traces of oak well integrated.

Powerful palate, warm, complex, succulent, rich expression of toasty notes of oak and black fruit, coffee and chocolates.





18 months

66

On the palate it is dense, round, plush and succulent.



The Wine Advocate



D.O.Ca. RIOJA

# SIERRA CANTABRIA COLECCIÓN PRIVADA

	2018	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	*	*	94	93	90	90	90	91
WINE SPECTATOR	*	*	*	92	94	*	93	88
STEPHEN TANZER'S	*	*	*	93	92	93	93	91
JEB DUNNUCK	*	*	*	94	91	*	*	*
TIM ATKIN	*	*	93	94	92	93	*	*
JAMES SUCKLING	*	95	91	91	*	*	*	*
GUÍA PEÑÍN	94	94	95	94	*	93	96	95
GUIA GOURMETS	*	96	95	95	96	96	95	90
GUÍA PROENSA	*	97	96	96	97	96	92	95
Anuario de los vinos EL PAÍS	*	*	95	93	*	*	95	92



Sierra Cantabria

Vitage not tasted





It has plenty of fine-grained tannin, layers of ripe fruit and excellent balance.



The Wine Advocate



### FINCA EL BOSQUE

D.O.Ca. RIOJA



100 % Tempranillo.

#### **VINEYARDS**

Single-vineyard wine from Finca El Bosque, 1,4 Hcts. Sandy-franc-clay soil in texture with abundance of gravel and small rounded stones on the surface. Altitude: 500 m.

High density plantings on trellis and low yield. Organic fertilization.

Environmental integrated agriculture cultivation.

Year of plantation: 1973.

### **ELABORATION**

Destemed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration.

Fermented in 10 hectolitres oak barrels at 28 °C. Pressed twice a day. Malolactic in new French oak Bordelaise barrels. Aged 18 months in new French Bordelaise oak barrels (95 %) and Center-European bordelaise oak barrels (5 %).

### **TASTING NOTES**

Intense cherry. Aroma with marked emphasis of tasty notes of oak and black fruit, mineral background. Powerful palate, warm, flavoursome with tannins of oak still marked against those of fruit, hints of great length, mineral back aroma with traces of ripe fruit.





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EL BOSQUE



66

It has plenty of fine-grained tannin, layers of ripe fruit and excellent balance.



The Wine Advocate



FINCA EL	<b>BOSQUE</b>
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D.O.Ca. RIOJA 2011 2017 2016 2015 2014 2012 2012

	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	*	96	95+	94	95	94	94
WINE SPECTATOR	*	*	95	93	92	92	91
STEPHEN TANZER'S	*	*	96	94	93	94	*
WINE ENTHUSIAST	*	*	93	*	93	92	94
TIM ATKIN	*	94	94	95	*	92	*
JEB DUNNUCK	*	98	97	*	*	*	*
GUÍA PEÑÍN	97	97	96	96	96	97	97
GUÍA GOURMETS	97	98	*	99	98	99	96
GUÍA PROENSA	99	99	99	97	97	97	98
Anuario de los vinos EL PAÍS	*	98	97	*	*	98*	98*







You could perfume a room with this wine.

Wine Spectator



**AMANCIO** 

D.O.Ca. RIOJA



100 % Tempranillo.

### **VINEYARDS**

Single-vineyard wine from La Veguilla, 16.5 Hcts.

Franc-clay or calcareous-clay soil in texture with small calcareous rounded stones on the surface.

High density plantings on trellis and low yield.

Organic fertilization. Environmental integrated agriculture cultivation. Year of plantation: 1975.

### **ELABORATION**

Destemed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration.

Fermented in 5 hectolitres oak barrels. Pressed by foot twice a day. Malolactic in new French oak Bordelaise barrels. Aged 24 months in a new French Bordelaise oak barrels.

### **TASTING NOTES**

Intense cherry. Notes of ripe fruit, blackberry, black cherry, currant and fig, with mineral, licorice traces and dark-roasted flavours.

On the palate is powerful, flavoursome with tannins of oak still marked against those of fruit, hints of great length, mineral back aroma with traces of ripe fruit.







You could perfume a room with this wine.



Wine Spectator

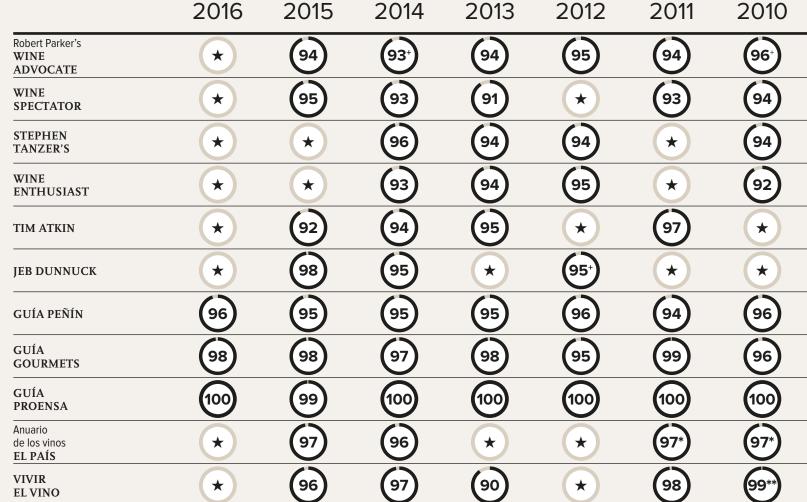


D.O.Ca. RIOJA

### **AMANCIO**

**AMANCIO** 

2016 2015 2014 2012 2012 2014 2016





<sup>\*</sup> Honour circle. Best Wines of Spain.

<sup>\*\*</sup> Best Red Wine of the year.

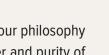


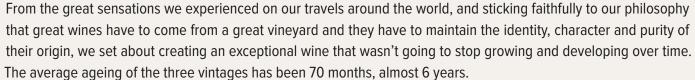
Sierra Cantabria CVC is tradition combined with vineyard authenticity Marcos Eguren





D.O.Ca. RIOJA





We chose a large old vineyard, which is guite exposed to the North, to provide the coolness and acidity that are indispensable for a long ageing process and an intense life. Sierra Cantabria CVC originates from the 1.49 hectare San Pelayo estate situated in San Vicente de la Sonsierra.

We started to produce and grow this wine, dreaming of achieving a wine that would be capable of maintaining character, complexity, elegance and its unique identity over time.

For me, Sierra Cantabria CVC is tradition combined with vineyard authenticity.





Sierra Cantabria CVC is tradition combined with vineyard authenticityMarcos Eguren



VIÑEDOS SIERRA CANTABRIA

SIERRA CANTABRIA CVC

D.O.Ca. RIOJA





SIERRA CANTABRIA

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SIERRA CANTABRIA

Vitage not tasted

OTHER ACHIEVEMENTS:

CVC 2ª Edición voted "Top 100 Spanish wines of 2019" by James Suckling



**MÁGICO.** Def. Having qualities that make it very attractive and captivating because it is extraordinary among those of its type.





D.O.Ca. RIOJA



The wine world is one of sensations and emotions that sweep us away to other places. As Riojans, we are always seeking genuine and pure wines that express their origins, landscape, culture, tradition, ancestors, family and personal experiences. In this wine, Sierra Cantabria Mágico, all these qualities come together.

Sierra Cantabria Mágico proceeds from a small vineyard: El Vardallo (also known as Las Sepulturas) measuring 1.18 hectares, located in San Vicente de la Sonsierra.

It is a vineyard sown and grafted after and spared from the phylloxera crisis at the beginning of the 20th century, with a wide range of varieties, both red and white. Among the reds there is 65% Tempranillo, 20% Grenache, 2.5% Graciano, 1% Petit Bouschet and 1.1%, others; among the white varieties is 4.4% Calagraño, 3.2% Turruntés (Rioja) and 2.8% Viura (Macabeo).

In 2010, an exceptional year, working right in the vineyard, we speculated that, perhaps by processing all the varieties together we could produce a wine boasting a truly extraordinary expression, one that would thrill us as much as the area in which its grapes are grown. And, indeed, this first 2010 vintage was truly remarkable.



**MÁGICO.** Def. Having qualities that make it very attractive and captivating because it is extraordinary among those of its type.



D.O.Ca. RIOJA

99

C I	ED	DA	$\bigcirc \land \land \blacksquare$	VIT A	DD			
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2016 - 20112010 Robert Parker's 96  $\star$  $\star$ WINE **ADVOCATE** 93) 96) \* TIM ATKIN **STEPHEN** 96  $\star$  $\star$ TANZER'S 99 98  $\star$ JEB DUNNUCK **JAMES** 93  $\star$ SUCKLING 96 99 **GUIA**  $\star$ **GOURMETS** 99 **GUIA** 98  $\star$ **PROENSA GUIA** 97  $\star$  $\star$ PEÑÍN



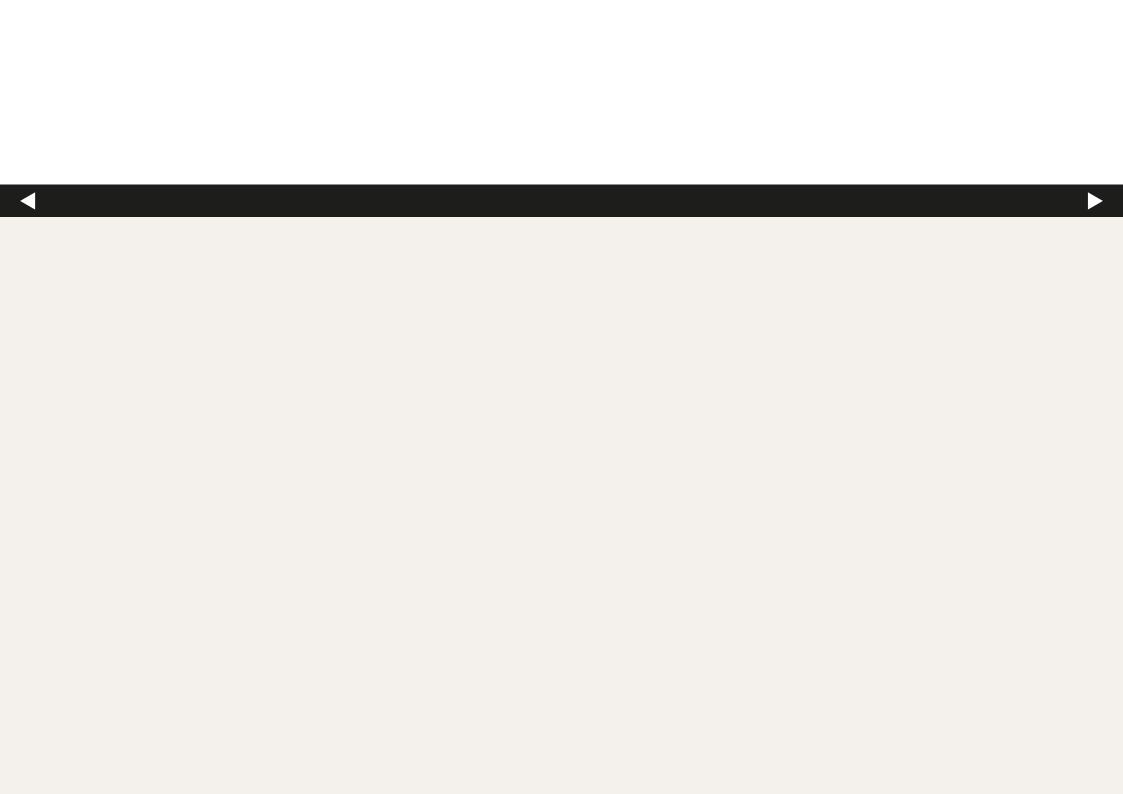
MÁGICO

SIERRA CANTABRIA

Vitage not tasted

**OTHER ACHIEVEMENTS:** 

Mágico 2016 voted "Top 100 Spanish wines of 2019" by James Suckling





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VICENT

RIOJA.

SAN VICENTE





66

A generous red, offering firm, well-integrated tannins that support a broad texture.



Wine Spectator



### **SAN VICENTE**

D.O.Ca. RIOJA



100 % Tempranillo peludo.

### **VINEYARDS**

Single-vineyard wine from La Canoca, of 18 Hcts. Soils of calcareous clay. High density of plantation on trellis with low yield. Organic fertilization. Environmental integrated agriculture cultivation.

Year of plantation: 1985.

### **ELABORATION**

Traditional method, 100 % de-stemmed.

Malolactic in barrel. Ageing 20 months in new Bordelaise barrels of French oak (90 %) and American oak (10 %).

#### **TASTING NOTES**

Garnet red cherry. Delicate nose, good reduction and toasty creamy notes with rich licorice flavors and mountain herbs in this generous red, offering and elegant palate, fresh with well integrated tannins and a smooth finish.







VICENT

RIOJA

SAN VICENTE

NAME AND ADDRESS OF THE PARTY O



20 months

66

A generous red, offering firm, well-integrated tannins that support a broad texture.



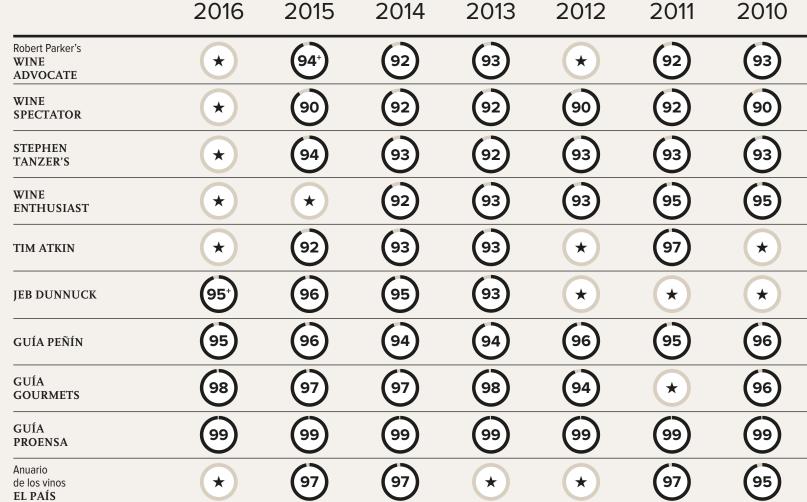
Wine Spectator



D.O.Ca. RIOJA

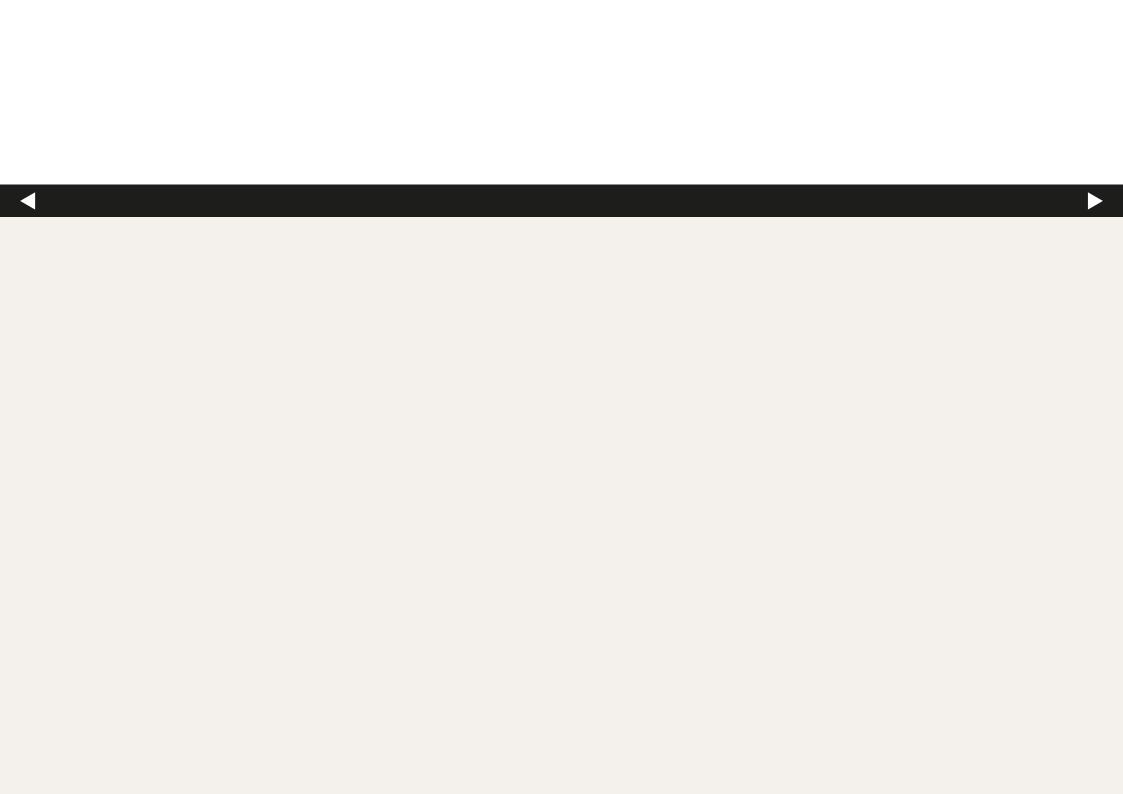
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2016 2015 2014 2012 2012 2011 2010





Vintage not taste





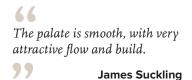




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## CALADOS DEL PUNTIDO

D.O.Ca. RIOJA



100 % Tempranillo.

### **VINEYARDS**

Surface: 45 Has. (111,15 acres). Altitude: 600 ms. (1970 ft.). Soils of francclay texture and calcareous-clay composition with a deep sandy rocky sub-soil. Year of plantation: 1973-1975. High density of plantation on trellis: 3,367 vines per hectare, (1,364 per acre), 84,175 vines in total. Organic fertilization every 2 years.

## WINEMAKING

Traditional elaboration, 100% destemmed.

Pre-fermentative maceration during 3 days at 6°C (42.8° F) with indigenous yeast selected from our own vineyards, with very light pumpovers and a light aeration.

Alcoholic fermentation: 9 days. Temperature controlled between 26 ° and 28 °C with 1 or 2 daily pump-overs during the first phase and a daily pump-over at the end.

Post-fermentative maceration: 10 days.

Directly barreled into 30% new French oak Bordelaise barrels, 30 % second wine barrels and 40% from two wines barrel where the malolactic fermentation will take place and where it will stay on its fine lees during the first 6 months. AGEING: 16 months in new Bordelaise barrels of French oak.







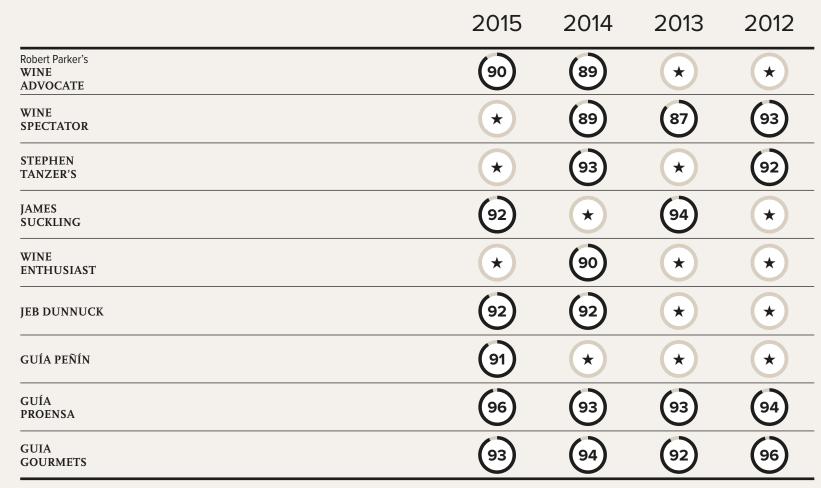
The palate is smooth, with very attractive flow and build.

James Suckling



# **CALADOS DEL PUNTIDO**

D.O.Ca. RIOJA





CALADOS DEL PUNTIDO

RIOJA SNOWNACION DE ORIGINI CHURCHDI









## **EL PUNTIDO**

D.O.Ca. RIOJA



100 % Tempranillo.

## **VINEYARDS**

Single-vineyard wine from El Puntido, of 25 Hcts. Soils of

franc-clay texture and calcareous-clay composition with a deep sandy rocky sub-soil. Altitude: 600 m. High density of plantation on trellis and low yield. Organic fertilization.

Environmental integrated agriculture cultivation. Year of plantation: 1975.

## **ELABORATION**

**EL PUNTIDO** 

Traditional method, 100 % de-stemmed.

Malolactic in barrel. Aged 16 months in new Bordelaise barrels of French oak.

### **TASTING NOTES**

Dark garnet red cherry, it displays a subtle nose with mineral notes, ripe fruit, liquor and chocolate and a background of white flowers. On the palate, it is powerful, with a good balance between ripe fruit and oak, with round tannins.





The tangy, lingering finish features silky tannins.



**Steven Tanzer** International Wine Cellar



<u>EL</u>	<u>PU</u>	<u>N</u> .	<u> </u>	D	0
			2	017	7

2016

 $\star$ 

2015

2014

(92)

2013

(93)

92

2012

91<sup>+</sup>

2011

93

2010

D.O.Ca. RIOJA

**ADVOCATE** WINE

**SPECTATOR** 

WINE

Robert Parker's



 $\star$ 





93





94



(93)



(92)





91

TANZER'S WINE

**STEPHEN** 





 $\star$ 



 $\star$ 











TIM ATKIN

**ENTHUSIAST** 

















**JAMES** SUCKLING

**EL PUNTIDO** 

RIOIA

DENOMINACIÓN DE ORDGEN CALIFICADA

















**GUÍA PEÑÍN** 

















**GUIA GOURMETS** 























 $\star$ 



95



(94)



 $\star$ 





\*



(96)



95

Anuario de los vinos **EL PAÍS** 

 $\star$ 



Vintage

not tasted







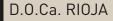
Remains balanced and polished through the spicy finish.

A distinctive wine.





# **EL PUNTIDO GRAN RESERVA**





100 % Tempranillo.

### **VINEYARDS**

Single-vineyard wine from El Puntido, of 25 Hcts. Altitude: 600 m. Soils of franc-clay texture and calcareous clay composition with a deep sandy rocky sub-soil. High density of plantation on trellis and low yield. Organic fertilization. Environmental integrated agriculture cultivation. Year of plantation: 1975.

## WINEMAKING

Traditional method, 100 % de-stemmed.

Malolactic in barrel.

Aged 28 months in new Bordelaise barrels of French oak.

## **TASTING NOTES**

Bold flavours of expresso, bitter chocolate and tar, with a core of plum and pomegranate supported by full tannins and balsamic acidity define this complex wine with subtle nuances. Remains balanced and polished through the spicy finish. A distinctive wine.

DRINKING TEMPERATURE: 16-18 °C



Rioja Deponipación de Origen Calificada





Remains balanced and polished through the spicy finish.
A distinctive wine.

A distinctive

Wine Spectator



D.O.Ca. RIOJA

# **EL PUNTIDO GRAN RESERVA**

	2007	2006	2005
Robert Parker's WINE ADVOCATE	96	92	94
WINE SPECTATOR	*	92	92
STEPHEN TANZER'S	93	92	93
TIM ATKIN	*	96	*
JAMES SUCKLING	*	95	*
JEB DUNNUCK	94	92	*
GUÍA PEÑÍN	*	93	92
GUÍA PROENSA	*	98	97
Anuario de los vinos EL PAÍS	*	97	*
GUIA GOURMETS	*	95	*



GRAN RESERVA

El Puntido

Rioja Deponipación de Origen Calificada

Vintage not tasted





Delicate, subtle, very fine and complex with a Burgundian character, extremely elegant. A world class wine.



The Wine Advocate



## **LA NIETA**

D.O.Ca. RIOJA



100 % Tempranillo.

### **VINEYARDS**

Single-vineyard wine from La Nieta, 1,75 Hcts. Limy franc-clay texture and calcareous-clay composition with a deep sandy rocky sub-soil.

High density of plantation on trellis, low yield. Organic

fertilization. Environmental integrated agriculture cultivation.

Year of plantation: 1975.

## WINEMAKING

Destemed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration.

Fermented in 10 hectolitres oak barrels at 28 °C. Pressed by foot twice a day. Malolactic in new French oak Bordelaise barrels. Aged 18 months in new French Bordelaise oak barrels.

## **TASTING NOTES**

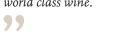
LA NIETA

Intense cherry. La Nieta displays aromas of mineral notes, ripe fruit leading to a full-bodied, voluminous, intense wine, with structure and an outstanding balance.





Delicate, subtle, very fine and complex with a Burgundian character, extremely elegant. A world class wine.



The Wine Advocate

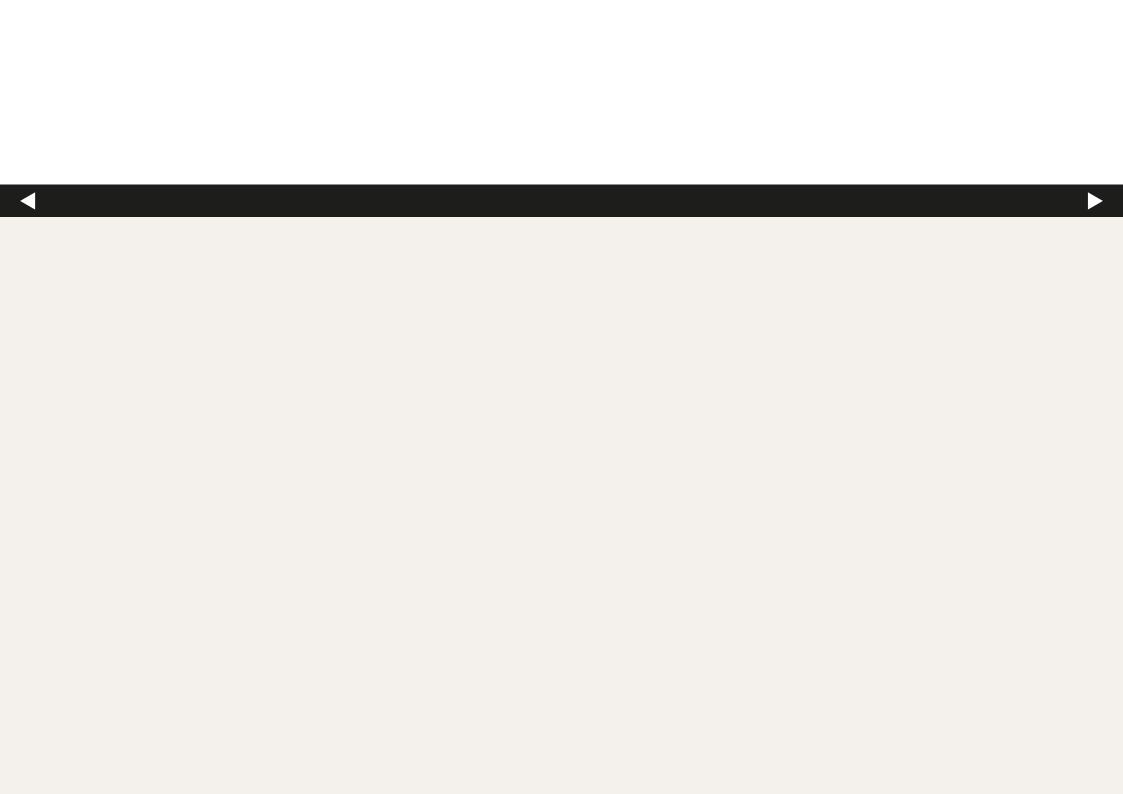


A NIETA						D.	O.Ca. RIOJA
	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	*	98	96	94	96 <sup>+</sup>	95 <sup>-</sup>	96

Robert Parker's WINE ADVOCATE	*	98	96	94	96 <sup>+</sup>	95	96
WINE SPECTATOR	*	94	95	91	*	93	92
STEPHEN TANZER'S	*	95	*	94	93	*	93
JEB DUNNUCK	*	95 <sup>+</sup>	97	*	*	*	*
TIM ATKIN	*	95	96	97	*	98	*
GUÍA PEÑÍN	97	99	*	95	98	98	94
GUÍA GOURMETS	98	96	97	98	99	99	99
GUÍA PROENSA	99	100	99	99	99	100	100
Anuario de los vinos EL PAÍS	*	96	96	*	*	98*)	96*
VIVIR EL VINO	97	94	*	91	98	*	97



LA NIETA
RIOJA
INNOBAGION DE GERRI CALIFICADA









Tel.: 0034 945 600 590 info@sierracantabria.com www.sierracantabria.com





A sensational value from Toro. Full-bodied with a voluptuous texture and a long finish, it tastes like a wine that costs 50\$ or more.



The Wine Advocate





D.O. TORO



100 % Tinta de Toro. Masal selection of tinta de Toro perfectly adapted to the climate and soil.

## **VINEYARDS**

72 Hcts. young and middle aged, proprietary vineyards (Valdebuey and La Jara) situated in Valdefinjas and Toro (Zamora). Head-trained in goblet and in trellis. Altitude: 750 - 850 m. Organic fertilization.

## **ELABORATION**

Traditional method, 100 % de-stemmed. Malolactic fermentation in French oak barrels and in tank. Aged 6 months in french oak bordelaise barrels, "2 wine" barrels.

## **TASTING NOTES**

Deep purple. Nose of red fruit and flowers. Licorice on the palate, with good tannic structure and perfect balance of acidity and freshness well backed with the alcohol. Mature red fruit in the finish, with light spicy notes.









A sensational value from Toro. Full-bodied with a voluptuous texture and a long finish, it tastes like a wine that costs 50\$ or more.



The Wine Advocate



OMÁN	CO							D.O. TORO
	2018	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	*	90	90	(89)	92	91	92	91
STEPHEN TANZER'S	*	*	*	*	91	91	91	91
WINE ENTHUSIAST	*	*	*	90	*	89	88	89
JAMES SUCKLING	*	92	93	*	*	*	*	*
JEB DUNNUCK	*	90	90	90	*	*	*	*
GUÍA PEÑÍN	91	90	91	92	92	91	91	91*
GUÍA GOURMETS	*	*	*	88	90	*	87	*
GUÍA PROENSA	*	91	*	*	90	*	*	*



TURIO

Vintage not tasted

<sup>\*</sup> Excelent value for money.

<sup>\*\*</sup> Best value.





Structured on the palate, it has excellent depth, concentration, and length.

The Wine Advocate



<u>ALMIREZ</u>

D.O. TORO



100 % Tinta de Toro. Masal selection of Tinta de Toro perfectly adapted to the climate and soil.

## **VINEYARDS**

Proprietary vineyards situated in Valdefinjas and Toro. 41,7 Hcts. Altitude: 750 - 850 m. Environmental integrated agriculture cultivation. Average age: 15-65 years.

## **ELABORATION**

Traditional method, 100 % de-stemmed.

Malolactic fermentacion in barrel, 30 % new French oak.

Ageing in French oak Bordelaise barrels for 12 months, 30 % new French oak, 70 % '1-wine' barrels.

## **TASTING NOTES**

Intense cherry, it offers complex aroma of rich fruit, brandy, biscuit coffee, plum and aniseed.

On the palate is creamy, rich and aromatic. Very expressive and the finish leaves a pleasant memory of lightly toasted notes.







Structured on the palate, it has excellent depth, concentration, and length.



The Wine Advocate



<b>LMIRE</b>	Z							D.O. TORO
	2018	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	*	91	92	91	92	92°)	93	94
WINE SPECTATOR	*	*	*	92	91	91	90	(88)
STEPHEN TANZER'S	*	*	*	*	92	91	92	92
WINE ENTHUSIAST	*	*	*	92	92	*	91	92
JAMES SUCKLING	*	93	92	91	*	*	*	*
JEB DUNNUCE	x (*)	*	94	*	*	*	*	*
GUÍA PEÑÍN	93	93	94	94	93	94	94	94
GUÍA GOURMETS	*	94	94	93	94	92	93	94
GUÍA PROENSA	*	92	92	92	93	91	91	91
ABC Guía Vino	*	*	*	*	*	*	92	91



TORO







The palate is medium-bodied with fine tannins and very well-integrated oak that lends a slight creamy texture.



The Wine Advocate



## **VICTORINO**

D.O. TORO



100 % Tinta de Toro, ungrafted and pre-philoxeric.

## **VINEYARDS**

Proprietary vineyards situated in Valdefinjas, Toro and Villabuena del Puente. Head-trained in goblet. 35 Hcts. Average age: from 45 years up to more than a hundred years old.

Altitude: 750 - 900 m. Environmental integrated agriculture cultivation.

## **ELABORATION**

Traditional method, 100% de-stemmed.

Traditional foot press three times a day during fermentation and light pump-overs. Malolactic in new French oak. The wine is submitted to an ageing of 18 months in new Bordelaise barrels of French oak.

### **TASTING NOTES**

Dense purple in colour, presents in the nose a great concentration of aromas of black fruit with brandy, spices and mineral nuances. On the palate it is well structured, powerful, very expressive, creamy, rich and aromatic with smooth tannins.







"

The palate is medium-bodied with fine tannins and very well-integrated oak that lends a slight creamy texture.





CTORINO							D.O. TORO
	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	93	93	93	93	94	93	95
WINE SPECTATOR	*	92	*	92	92	92	93
STEPHEN TANZER'S	*	*	*	93	93	93	92
WINE ENTHUSIAST	*	*	94	92	93	95	93
JAMES SUCKLING	*	94	94	93	*	*	*
JEB DUNNUCK	*	96	93	94	*	*	*
GUÍA PEÑÍN	96	96	97	96	96	98	97
GUÍA GOURMETS	97	97	96	97	96	98	95
GUÍA PROENSA	98	97	96	98	97	96	98
Anuario de los vinos EL PAÍS	*	95	93	*	*	94	93







Exceptionally dense and rich but with all the right stuff present.

The Wine Advocate



# **ALABASTER**

D.O. TORO



100 % Tinta de Toro, pre-phylloxera (own rooted Vitis vinifera) and autochthonous.

## **VINEYARDS**

Proprietary vineyards situated in Valmediano, La Jara and Marinacea. 11.5 Hcts. Head-trained in goblet. Average age: more than one hundred years old. Altitude: 800 - 900 m.

Environmental integrated agriculture cultivation. Organic fertilization.

## **ELABORATION**

De-stemmed by hand with rigorous selection of every grape, berry per berry. Fermented in open wooden vats. Traditional foot press with light pump-overs. Malolactic in new French oak. The wine is submitted to an ageing of 18 months in new Bordelaise barrel of French oak.

### **TASTING NOTES**

TOTAL DESCRIPTION OF THE PARTY OF THE PARTY

ALABASTER

Dense purple. Dark fruit, Asian spices and liquorice with a background of flowers. Lush, textured fruit, juicy acidity. Well-balanced, powerful yet complex, long finish and persistence.





Exceptionally dense and rich but with all the right stuff present.



The Wine Advocate



D.O. TORO

ALA	<b>BASTE</b>	R
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2017 2016 2015 2014 2012 2012 2011

	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	95	94	94	93+	95	95	95
WINE SPECTATOR	*	94	95	96	94	93	95
STEPHEN TANZER'S	*	*	*	94	94	95	*
WINE ENTHUSIAST	*	*	95	*	93	97	95
JEB DUNNUCK	*	97	96	*	*	*	*
GUÍA PEÑIN	97	97	97	97	98	97	97
GUÍA GOURMETS	99	98	98	98	98	99	97
GUÍA PROENSA	99	99	99	*	98	99	99
Anuario de los vinos EL PAÍS	*	98	96	*	*	96**	97**
VIVIR EL VINO	*	99*	98	97	98	*	97



ALABASTER





'Teso La Monja' is an invitation to enjoy the magic of Tinta de Toro—that intimate tie between the vineyard and its environment—in a wine born to be a legend, embraced by generation after generation, and standing the test of time.





## **TESO LA MONJA**

D.O. TORO



Teso La Monja, which draws its name from our Toro D.O. winery, came about as a result and reflection of the love affair between our family of La Rioja winegrowers and the Toro region, one that has lasted for more than 15 years. Today, our passion for Toro is as strong as ever. Teso La Monja is an invitation to enjoy the magic of the Tinta de Toro grape variety and the vineyard's intimate connection with its setting, in a wine that was created to become a legend, whose memory will transcend generations, enduring over time.

To uncork a bottle of Teso La Monja is to undertake a fascinating journey to a small plot of land embraced by magic and the legendary character only boasted by those privileged vineyards acquiring natural heritage status over the course of decades, and that man is called to care for with the dedication he would show any precious and fragile treasure like this one.

TEMPERATURA DE SERVICIO: 16-18 °C







'Teso La Monja' is an invitation to enjoy the magic of Tinta de Toro —that intimate tie between the vineyard and its environment in a wine born to be a legend, embraced by generation after generation, and standing the test of time.



Marcos Eguren

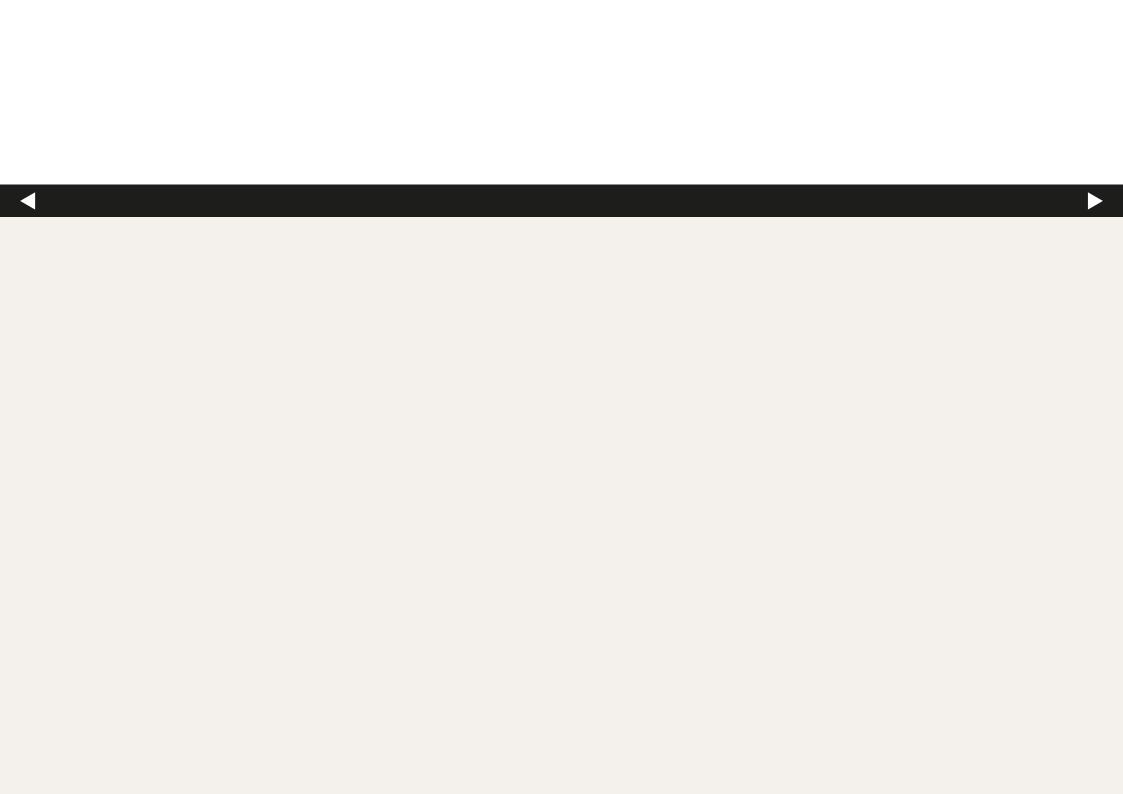
	ESO L	OM A	ALV						D.O. TORO
<b>10</b>		2016	2015	2014	2013	2012	2011	2010	2009
	Robert Parker's WINE ADVOCATE	*	*	94	95	94	94	95	*
	JEB DUNNUCI	* *	98+	98	97 <sup>+</sup>	*	*	*	*
	GUIA GOURMETS	*	99	*	*	99	*	*	99
	GUIA PROENSA	99	*	*	99	99	99	99	*
	GUIA REPSOL	*	*	*	*	99	*	*	*
	GUIA PEÑÍN	*	*	*	*	*	*	97	*



TESO LA MONJA

TESO LA MONJA

Vintage not tasted









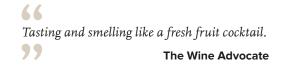


# DOMINIO DE EGUREN

Tel.: 0034 945 600 590 info@sierracantabria.com www.sierracantabria.com

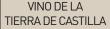
















40 % Airén, 60 % Macabeo.

## **VINEYARDS**

Controlled vineyards in Manchuela (Castilla).

## WINEMAKING

Cold soaked 8 hours. Fermentation settled. Temperature control between 16 and 18 °C.

## **TASTING NOTES**

Very brilliant colour, with greenish hues. Aroma of fresh fruit, with banana, apple and peach. The palate shows fresh fruity, silky notes with bright acidity.





PROTOCOLO

HISCIED # DOMENIO DE EGUREN

RUN ACTUAL CASE VALUE COMES AND RELIGIOUS

SHITE WINE - PRODUCT OF STADE



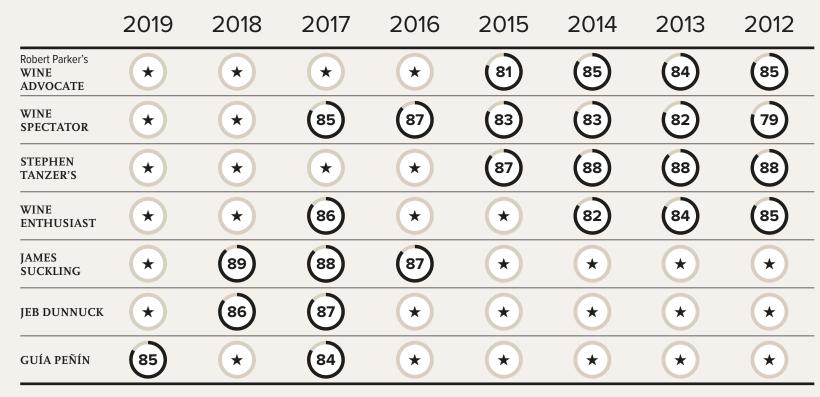
Tasting and smelling like a fresh fruit cocktail.

The Wine Advocate



# PROTOCOLO WHITE

VINO DE LA TIERRA DE CASTILLA





Vintage not tasted



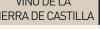






PROTOCOLO ROSÉ

TIERRA DE CASTILLA





### **VARIETY**

50 % Bobal, 50 % Tempranillo.

## **VINEYARDS**

Controlled vineyards in Manchuela (Castilla).

## WINEMAKING

Cold soaked 24 hours. Fermentation settled. Temperature control at 16 °C.

## **TASTING NOTES**

Pale glazed cherry, clean and brilliant. Aroma of wild strawberries, light notes of anise and fresh fruit. On the palate it is fresh, well balanced, with light tannic notes, well bodied with a smooth acidity. Elegant fruit finish.





Focused and firm.

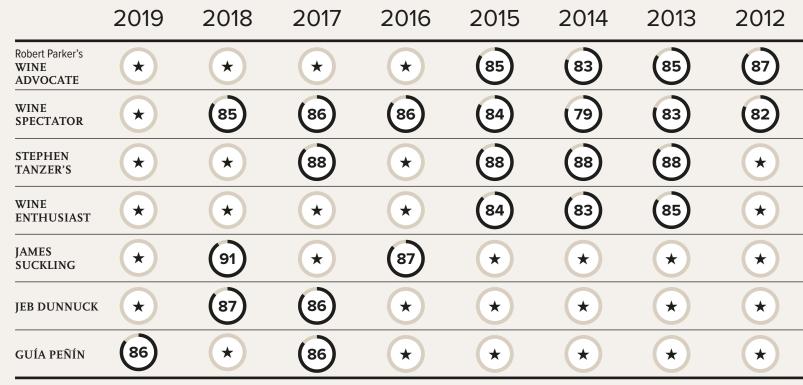
Steven Tanzer
International Wine Cellar



VINO DE LA

# PROTOCOLO ROSÉ

TIERRA DE CASTILLA





VINO DE LA TIERRA DE CASTILLA

UNO DE LA TIERRA DE CASTILLA

RUBBI SUPLEM REPRESENTA DE CASTILLA

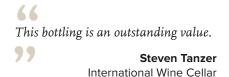
RUBBI SUPLEM REPRESENTA DESERVA DE SERVICIONES DE SERVICIO

ROLE WINE - PRODUCT OF SPAIN

Añada no catada

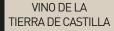








# PROTOCOLO RED





100 % Tempranillo, Tinto fino or Tinta del país.

## **VINEYARDS**

Controlled vineyards in Manchuela (Castilla).

## WINEMAKING

FERMENTATION: 10 days with selected yeast. Fermentation temperature controlled between 28 and 30 °C. Controlled microoxygenation. Two pump-over's daily.

MACERACION: Cold maceration, without fermentation for 24 hours Two pump-over's daily during fermentation to maximize extraction. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily. STABILIZATION: cold stabilized.

## **TASTING NOTES**

Ruby red with violet hues. Fruity, raspberry, red fruits. Light notes of vanilla and spice. Good balance of tannins and acidity. Finishing with notes of raspberry, vanilla and light notes of wood.





PROTOCOLO

VINO DE LA TIERRA DE CASTILLA

BUTTLES BY BOWING BE FROMEN AL. Set 35
RED WINE - PRODUCT OF SPACE



**66**This bottling is an outstanding value.

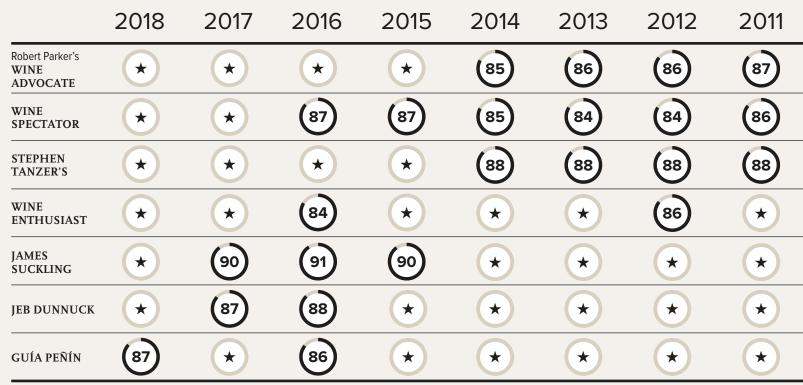
**Steven Tanzer** International Wine Cellar



VINO DE LA

# PROTOCOLO RED

TIERRA DE CASTILLA





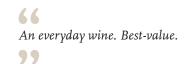
Vintage not tasted

## **OTHER ACHIEVEMENTS:**

**'Wine Spectator'** Top Spanish values. **'Decanter'** Top list 30 best buys for Christmas.

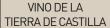


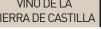






# PROTOCOLO ECOLÓGICO WHITE







100 % Macabeo.

## **VINEYARDS**

Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (30-70 years old vinyards) and with limited yield.

## **ELABORATION**

MACERATION: Cold soaked 8 hours.

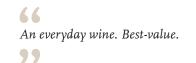
FERMENTATION: Settled; temperature control between 16 and 18 °C (61 and 64° F).

STABILIZATION: Cold stabilized.









(88)

(88)



VINO DE LA TIERRA DE CASTILLA

\*

# PROTOCOLO ECOLÓGICO WHITE

	2018	2017	2016
Robert Parker's WINE ADVOCATE	*	*	*
WINE SPECTATOR	*	*	86
STEPHEN TANZER'S	*	*	*
WINE ENTHUSIAST	*	86	*
JAMES SUCKLING	*	85	*



JEB DUNNUCK

Protocolo

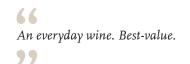
ORGANIC WINE

WHITE WINE WEILVEN

Vintage not tasted

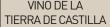








# PROTOCOLO ECOLÓGICO ROSÉ







100 % Bobal.

## **VINEYARDS**

Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (30-70 years old vinyards) and with limited yield.

## **ELABORATION**

MACERATION: Cold soaked 18 hours.

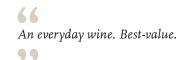
FERMENTATION: Settled; temperature control at 16° C.













VINO DE LA TIERRA DE CASTILLA

# PROTOCOLO ECOLÓGICO ROSÉ

	2018	2017
WINE SPECTATOR	87	84
STEPHEN TANZER'S	*	*
WINE ENTHUSIAST	*	*
JAMES SUCKLING	92	*
JEB DUNNUCK	888	86
GUÍA PEÑÍN	*	*



Protocolo

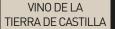
ROSE WINE

Vintage not tasted











### **VARIETIES**

Tempranillo 100 % (A.k.a. Tinto Fino, Tinto del país).

## **VINEYARDS**

Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (30-70 years old vinyards) and with limited yield.

## **ELABORATION**

FERMENTATION: 10 days with selected yeast. Fermentation temperature controlled between 28 and 30° C. Controlled micro-oxygenation. Two pump-over's daily.

MACERACION: Cold maceration, without fermentation for 24 hours Two pump-over's daily during fermentation to maximize extraction. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily. STABILIZATION: cold stabilized.









VINO DE LA TIERRA DE CASTILLA

# PROTOCOLO ECOLÓGICO RED





Protocolo

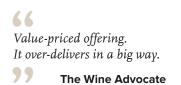
ORGANIC WINE Tempranillo

FED WINE ACTIVEN

Vintage not tasted

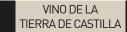


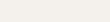






## CODICE





## **VARIETY**

100 % Tempranillo, Tinto fino or Tinta del país.

### **VINEYARDS**

Controlled old vineyards in Manchuela (Castilla).

## WINEMAKING

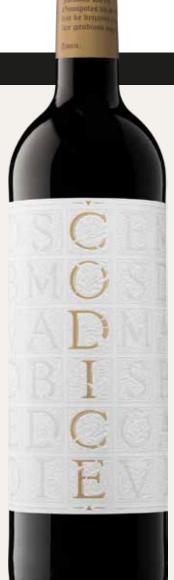
FERMENTATION: Selected yeast (Saccharomyces bayanus). Fermentation temperature controlled between 28 and 30 °C.

MACERATION: 8 days of maceration during fermentation with 2 daily pump-over's. Post fermentative maceration for 6 days. Gentle extraction, one light pump-over daily.

AGING: 6 month in deposit and 6 month in French and American Bordelaise oak barrels.

### **TASTING NOTES**

Ruby red with light violet in the edges of the glass. Red fruits (raspberries, blackberries) of nice intensity, coffee, toasted notes and vanilla. Well structured, balanced tannins-alcohol-acidity, fresh mature fruit in perfect conjunction with the characteristics of aging (spices, toasted coffee and noble wood). The finish leaves a pleasant memory of lightly toasted notes.







Value-priced offering.
It over-delivers in a big way.
The Wine Advocate



CODICE

VINO DE LA TIERRA DE CASTILLA

	2018	2017	2016	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	*	*	*	*	86	87	87	87
WINE SPECTATOR	*	*	88	86	*	84	84	84
STEPHEN TANZER'S	*	*	*	*	90	89	90	90
WINE ENTHUSIAST	*	*	89	*	*	85	86	*
JAMES SUCKLING	*	91	91	*	*	*	*	*
JEB DUNNUCK	*	*	88	90	*	*	*	*
GUÍA PEÑÍN	87	*	87	88	*	91	91	91**
GUÍA PROENSA	*	*	*	*	*	84	*	*



Vintaged not tasted

**OTHER ACHIEVEMENTS:** 

**'Wine Enthusiast'** #39 Top 100 Best Buys of 2019

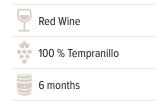
**'Wine Spectator'** Top Spanish Values.

'Decanter' 30 Best Buys for Christmas.

'El País' Best red wines under 5 euros.

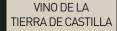
\*\* Excelent value for money.







# CODICE ECOLÓGICO





100 % Tempranillo, Tinto fino o Tinta del país.

### **VINEYARDS**

Controlled vineyards in Manchuela. Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (45-60 years old vineyards) and with limited yield.

## **VITICULTURE**

Care and work in the vineyard respectful with the environment, without using any element of synthesis (herbicides, fungicides, etc.). Only natural elements and minimal intervention to maintain an ecosystem of great life and balance both flora and microbial.

ECOLOGICAL CERTIFICATE BY ENEEK.

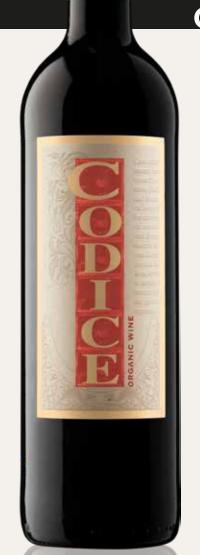
### **WINE**

FERMENTATION: Selected yeast (Saccharomyces bayanus). Fermentation temperature controlled between 28 and 30° C.

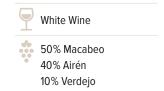
MACERATION: 10 days of maceration during fermentation with 2 daily pump-over's. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily.

AGING: 6 month in deposit and 6 month in French and American Bordelaise oak barrels.

TEMPERATURA DE SERVICIO: 16-18 °C

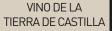














Macabeo (50%), Airén (40%) y Verdejo (10%).

## **VINEYARDS**

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## **VITICULTURE**

Care and work in the vineyard respectful with the environment, without using any element of synthesis (herbicides, fungicides, etc.). Only natural elements and minimal intervention to maintain an ecosystem of great life and balance both flora and microbial.

ECOLOGICAL CERTIFICATE BY ENEEK.

### **WINE**

MACERATION: Cold soaked 8 hours

FERMENTATION: Settled; temperature control between 16 and 18° C (61 and 64° F).

STABILIZATION: cold stabilized

TEMPERATURA DE SERVICIO: 6 °C

