



T E S ⊕ L A M ⊕ N J A

ALABASTER

-2018-

"Profound balance, terroir expression, elegant, silky and authentic"

Marcos Eguren

FINCA	Proprietary vineyards situated in Valmediano, La Jara and Marinacea located in Toro (Zamora)
VINEYARDS	Surface: 11,5Ha. Average Age: more than one hundred years old. Tinta de Toro (100%), pre-phylloxera (own rooted Vitis vinifera) and autochthonous. Type of training: Head-trained in goblet. Soil amendments: Organic material.
YIELD	Yield per hectare 2017: 12 Hls/Ha.
HARVEST	Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: the 27 th and 28 th of September, 2018.
VARIETY	Tinta de Toro (100%). Indigenous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed. Fermented in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. MACERATION: Extended maceration on skins for 23 days. Temperature controlled, 26°C. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels. AGING: 16 to 18 months in new French oak Bordelaise 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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