



Sierra Cantabria

SIERRA CANTABRIA GARNACHA

-2017-



*"The Atlantic expression of the Sonsierra in a warm grape growing area.
Complex and elegant, a fruity wine, fresh, expressive and balanced"*

Marcos Eguren

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| VINYARDS | Proprietary vineyards planted in 1927, situated in San Vicente de la Sonsierra. DO. Calificada Rioja. |
| VINEYARDS | Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant. Organic fertilization. |
| YIELD | Average yield: 22 Hls. /Ha. |
| HARVEST | Hand harvested bunches selected in the vineyard and in the winery by means of a sorting table. Date of Harvest: from the 3 rd to the 10 th of October, 2017 |
| VARIETY | 100% Grenache. Long vegetative cycle, with an Atlantic influence from the area of La Sonsierra. Those vintages with good ripeness, are complex, elegant portraying wines which are fruity, fresh, expressive and well balanced. |
| WINE | VINIFICATION: Traditional elaboration, fermented with indigenous yeast selected from our own vineyards . MACERATION: Maceration of 16 days with reduced frequency of pump-overs to avoid the extraction of bitter characters. MALOLACTIC FERMENTATION: In barrel, 15% new French Oak and 85% one use barrel. AGING: 15 months en 225l. Bordelaise Barrels. |
| WINEMAKER | Marcos Eguren |

VINTAGE:

The autumn began with strong water reserves, 2016 being a wet year with an excellent harvest. Autumn-winter rainfall was slightly less than normal. As for the temperatures, the first frost was recorded on November 23, but it was not until early 2017 that they really dropped. Temperatures in March were high, which resulted in early flowering, the first bud break being observed in mid-March.

During the last week of March the temperatures dropped again, before rising in the month of April, until a frost on April 28 throughout the area, with temperatures dropping to -2°C. At this point the earliest vines displayed shoots measuring 10-15 cm. Thanks to the rise in temperatures and rains in mid-May, the vines were soothed and recovered, flowering from June 6 to 15.

The vegetative period transpired with highs around 28-32°C and lows around 12-14°C, along with a positive water balance, which allowed the vines to develop well. All these phenomena, along with the limited production and the large growing area, shortened the phenological periods. Another important aspect was that, depending on the area, there were different percentages of second-flowering clusters from the blooming after the second frost. This facet was key, and depended a lot on the vineyard and the area, with the young vines of the lower and earlier areas being more affected. Veraison occurred from August 1 to 12. As a final part of the process, during the month of September there was hardly any rainfall and the harvest began the last week of September, ending in the second week of October. It was in September when the phenological stages exhibited the greatest balance, the last 15 days of the harvest being especially important, when physiological and phenolic maturity matched. This may have been the key to a vintage as anomalous and difficult as that of 2017: maintaining optimum health until the end of the cycle and taking advantage of the last days of the ripening so that a vintage more selected than ever, and later, yielded a balanced grape, without vegetal notes. That is, a balance was struck between avoiding overripening and not producing vegetal tones. It can be said that the oldest and most balanced vineyards, of both vegetation/production and those exhibiting optimal nutritional balances, and the most homogeneous production, were those maintaining the highest quality during this difficult 2017.



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