



This bottle of **Sierra Cantabria Mágico** is unique,
inimitable, authentic and unrepeatable.

We have included a **Prooftag** seal in order to **certify**
the authenticity of our premier products, featuring a
unique code specifically associated with this special
bottle, its hallmark.

For more information about **Sierra Cantabria Mágico**
and its seal of authenticity,
scan the QR code.

Bottle n° of bottles

Marcos Eguen

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www.sierracantabria.com

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA



MÁGICO
2019

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SIERRA CANTABRIA MÁGICO 2019

MÁGICO. *Def. Having qualities that make it very attractive and captivating, as it is extraordinary within its genre.*

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. It took a great effort to produce a wine that truly captivated us, because in La Rioja we have been turning out some top-category single-vineyard wines for some time. After years of work, and countless tests we realised that **there is a vineyard that for a long time had impressed us** for its age, diversity, landscape, and even its way of conveying its strength, finesse and purity.

All this spurred us to start working exclusively with this unique vineyard. We began by separating the different varieties and vinifying only the tempranillo. These tests yielded an impressive wine, but it was still not captivating enough.

In 2010, 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, **it was truly remarkable.**

In line with the definition, for us Sierra Cantabria Mágico boasts qualities that make it **very attractive and captivating**, because it is extraordinary within those of its genre.

THE VINEYARD

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).

The vineyard's layout is based on 1.70 m × 1.70 m frames. **The soil is of sandy clay loam, easy to cultivate**, a bit light in organic matter. It has a high C:N ratio, providing us with signs of strong biological vitality, favouring the solubility of nutrients. In the subsoil, at the 35-40 cm mark there appears a silty clay layer of a reddish colour that improves the retention of nutrients and water. In some small areas the bedrock appears at this depth.

HARVEST AND PRODUCTION

The harvest was carried out on the 25th of October 2018 for all varieties with the exception of **garnacha, which was carried out on the 29th of October 2018, collecting 2,121 kg** of the combined varieties and **848 kg of garnacha.**

After **de-stemming by hand, grape by grape**, the combined varieties were fermented in two wooden vats and the garnacha in another vat, thereby respecting their differences.

The pre-fermentation soaking lasted 5 days at a temperature of 8°C. Soaking with the skins took 21 days for the combined varieties and 16 days for the garnacha.

Malolactic fermentation was carried out in **new French oak barrels.** The combined varieties were fermented in a 500 l barrel and four 225 l barrels, and the garnacha in a 500 l barrel.

The estimated market release date is scheduled for early 2021.

