

VIÑEDOS Y BODEGAS

## SIERRA CANTABRIA

·DESDE 1870 ·

SIERRA CANTABRIA **MÁGICO** 2017

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

Wine is a world of sensations and emotions that transport us. As we're from Rioja, we're always looking for authentic wines with a purity that express from where they come: the countryside, culture, tradition, forefathers, family and personal experiences.

In this wine, Sierra Cantabria Mágico, all these qualities come together. It has been very difficult to arrive at a wine that captivates us, because in Rioja we have been producing other wines from a single vineyard in an impressive category. After years of work and endless tests, there is a vineyard that for some time has excited us for its age, diversity and countryside as well as its manner of communicating this strength, fineness and purity.

All this means that we will begin to work exclusively with this single vineyard. At the beginning separating the different varieties, making wine only with the Tempranillo. During these tests, we always realized that it was a wine with impact but not sufficiently captivating.

In 2010, an exceptional year, working in our own vineyard we thought that perhaps producing a combination of the varieties could have a tremendous expression and thrilled us as much as its setting.

Since the first year it has been truly surprising. In 2016 after seeing the result of the wine produced, we decided to undertake a new line and began its marketing in Primeur.

As the definition says for us, Sierra Cantabria Mágico has qualities that make it very attractive and captivating because it is extraordinary among those of its type.



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The harvest was carried out on the 30th of September 2017 for all varieties with the exception of Garnacha, which was carried out on the 3rd of October 2017, co**llecting 2,130 kg** of the combined varieties and **790 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 8 °C. Soaking with the skins took 20 days for the combined varieties and 17 days for

the Garnacha.

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





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 under -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 the vines to develop continuously, undisturbed by excessive temperatures or water shortages. 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. The veraison occurred from August 1 to 12.

As a final part of the process, during the month of September there was hardly any rainfall, especially during San Vicente, and the harvest began in the last week of September, ending in the second week of October.

It was in the month of 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.

