



Sierra Cantabria

## SIERRA CANTABRIA RESERVA

-2013-



*"Expression of red fruit, tannic but ripe with good acidity and structure, character and expressive "*

Marcos Eguren

VINEYARDS	<b>Proprietary vineyards located in San Vicente de la Sonsierra</b> DO. Calificada Rioja.
VINEYARDS	Soil: Calcareous clay with gravel. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant.
YIELD	<b>Average yield:</b> 35 Hls. /Ha.
HARVEST	Hand harvested bunches selected in the vineyard and in the winery by means of a double sorting table. <b>Date of Harvest:</b> 22 to 28 of October 2013.
VARIETY	Tempranillo (100%) from 30+ year old vineyards.
WINE	VINIFICATION: Traditional, 100% destemmed. Temperature-controlled fermentation between 28 and 30°C with indigenous yeast selected from our own vineyards. Extended post-fermentative maceration on the skins for 11 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. AGING: 17 months in Bordelaise barrels of (70%) French and (30%) american oak. Age of the barrels: 20 % new oak, 80 % maximum "3 wines-barrel". Racked regularly every 4 months. Bottling: February 2017.
WINEMAKER	Marcos Eguren

### VINTAGE:

Once concluded the 2012 harvest, the fall continues with the appearance of long-awaited rains and cooler temperatures, on a cold and rainy season. Winter months are cool, with lots of rain and light snowfall, which together with the contribution of the autumn rains, will leave more than 500 l/m<sup>2</sup> in our soils, increasing water reserves before the start of the growing season.

In the early spring, heavy rains are accompanied by low temperatures, delaying all the works in the vineyard and the development of the vegetative cycle. It is not until 15 April when, after an increase in temperature, the bud breaking occurs in the earliest vineyards, with a noticeable spring frost registered the morning of 21 April, which affects the most precocious vineyards.

May and June are cold and unstable, with abundant rainfall, leading to a small leaf area development and a delay in the vegetative cycle.

It is not until the end of June, with the onset of the summer season and the sunny days, when the blooming of the bunches is produced, and after a poor fruitset occurs, due to some storms that lead to *millerandage*.

The vineyard develops successfully in a warm July and August that registered also some storm. However, no major incidents are recorded, neither fungal diseases nor hail.

Around the 18<sup>th</sup> August the first berries in *veraison* are observed in most vineyards, starting a slow and irregular ripening period that will continue until the early September.

The maturation takes place correctly on a sunny September and October, highlighting the storms that occurred on 5 and 6 September, in conjunction with rains of early October, which will result in the presence of some outbreaks of botrytis, forcing a careful selection of grapes in the vineyard and in the winery during the harvest.

The harvest begins on 15 October and is characterized by good weather, low production and excellent physiological, phenolic and aromatic ripeness.



Dominio de Eguren, Sierra Cantabria, Señorío de San Vicente, Viñedos de Párganos & Teso La Monja

Contact: Viñedos de Párganos, S.L. - Ctra. de Navaridas, S/N - 01309-Párganos-Laguardía, Spain

Tel.: (+34) 945 60 05 90 Fax: (+34) 945 600 885

info@sierracantabria.com, www.sierracantabria.com

