

SIERRA CANTABRIA GRAN RESERVA

-2010-

"Character, identity and expression of Rioja Sonsierra. Elegant aroma, tasty red fruit on the palate with silky tannins and ripe"

Marcos Eguren

VINEYARDS	Proprietary vineyards located 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.
YIELD HARVEST	Average yield: 32 Hls. /Ha. Hand harvested bunches selected in the vineyard and in the winery by means of a sorting table. Date of Harvest: 25 th to the 20 th of October 2010.
VARIETY	98% Tempranillo and 2% Graciano from vineyards older than 30 years.
WINE	VINIFICATION: Traditional, 100% de-stemmed. Fermentation with indigenous yeast selected from our own vineyards for 10 days, temperature controlled between 26 and 28° C. Extended maceration on the skins for 8 days, with two pump-overs daily in the beginning. During the maceration, the pump-overs are reduced so as to avoid the extraction of the bitter and vegetative characteristics. AGING. Barrel: 26 months in American oak Bordelaise barrels. Age of the barrels: 25 % new oak, 75 % maximum of 3 wines. Racked regularly every 4 months during the first year and every 6 during the second.
WINEMAKER	Marcos Eguren



VINTAGE:

End of autumn with mild and rainy temperatures followed by a cold and very rainy winter, highlighted by the abundance of snowfall throughout all the months of this period and low temperatures, which increase the soil's water reserves for the rest of the vegetative cycle. Once spring has started, temperatures rise, and on April 20th bud burst begins with healthy vegetative development, highlighting the absence of significant rains and spring frosts during this period. A cold and rainy start to May causes a significant slowdown in growth, which causes a delay in the vegetative cycle. Temperatures rise in the second fortnight of May, falling again at the beginning of June, and then accompanied by significant rains. With these climatic conditions, flowering occurs in the 3rd week of June, resulting in a year characterized by poor fertilization with a decrease in production. June ends with some storms, followed by warm and totally dry months in July and August, reaching full veraison mid-August, with an excellent vegetative and sanitary state of the vineyards. After a warm end to August, ripening begins with a dry September, very few isolated rainstorms, irregular temperatures, and a marked diurnal range between day and night. On October 8, the harvest begins for red varieties, with good climatic conditions throughout this period, and healthy bunches harvested in complete physiological, phenolic and aromatic maturation.

