



SEÑORÍO DE SAN VICENTE

## San Vicente

-2018-



*"A winery, a wine, a vineyard and an exclusive variety."*

*San Vicente is the fruit intensity combined with the complexity and longevity"*

Marcos Eguren

FINCA	<b>La Canoca, San Vicente de la Sonsierra, La Rioja</b> DO Calificada Rioja.
VINEYARDS	Surface: 18 Has (44.5 acres). Soils of calcareous clay. High density plantation on trellis. Organic fertilization, Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant.
YIELD	<b>Average yield 2018:</b> 36 Hls/Ha.
HARVEST	Exhaustive manual harvesting of perfectly mature clusters with good sanitary conditions; further selection made in the winery using a double sorting table. <b>Date of Harvest:</b> from the 21st to the 24th of October, 2018.
VARIETY	Tempranillo peludo (100 %).
WINE	FERMENTATION: 10 days with two daily pump-overs. Traditional elaboration, 100% de-stemmed. Temperature control between 28º C and 30º C (82 and 86º F) with autochthonous yeast selected from our own vineyards. MACERATION: On the skins for 21 days. The first eight days, two daily pump-over; after that, the frequency was reduced, finishing with a light pump-over every two days. MALOLACTIC FERMENTATION: In barrel AGING. Barrel: 20 months in new Bordelaise barrels of French oak (90%) and American oak (10%). Racking every four months.
WINEMAKER	Marcos Eguren



### VINTAGE:

After the 2017 wine harvest there was very little precipitation until early December, when there was some snow followed by several days of light rain. On 6<sup>th</sup> January there was a heavy snowfall and, from then until the end of March, there was abundant precipitation, much of it in the form of snow, with around 360ml measured at the beginning of April. In April there was a slight increase in the temperatures, with bud break starting in the third week and the rain returning for several days.

May began with cold temperatures overnight until the 12<sup>th</sup> May, when some lower areas had some light frost. From that date onwards, the temperature rose, leading to very fast plant growth, so much so that at the end of May, the earliest areas saw the first flowers, coinciding with a period of abundant rain. After the second half of June, temperatures rose, the rain stopped, and the growing season sped up, with full flowering beginning in mid-June and ending on 24<sup>th</sup> June.

The month of July began with storms and lower temperatures than usual, with outbreaks of mildew appearing, which were kept under control since the temperatures were cool. From mid-July a dry and sunny period began.

At the beginning of August the véraison began, and progressed quickly due to the good temperatures, which was followed by a dry August and early September, which greatly helped the development of the vines and the ripening of the grapes. In mid-September three days of light rain caused moments of uncertainty for the health of the grapes. However, because the rain stopped, the ripening process continued, proving healthy and balanced, producing larger grape sizes than in previous years. October began with temperatures within the annual average, and there was no rain at all.

The wine harvest started on the 8<sup>th</sup> October for the white varieties (with the exception of Sauvignon Blanc and Tempranillo Blanc), and on 12<sup>th</sup> October for the red varieties, with the wine harvests being cool, sunny and dry.

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

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

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

info@sierracantabria.com, www.sierracantabria.com

