



VIÑEDOS SIERRA CANTABRIA

AMANCIO

-2017-

"A family flagship vineyard with all its complexity and elegance and, also, a tribute to my grandfather, who had a very modern and playful way to understand the fieldwork"

Marcos Eguren

FINCA	Proprietary vineyard in "La Veguilla" area, in San Vicente de la Sonsierra, La Rioja. DO. Calificada Rioja
VINEYARDS	Surface: 16,5 Has (37 acres). Altitude: 490m. (1,890 ft). Sun exposure: S.S.E. (South-Southeast). Soils of calcareous clay; abundance of small rounded stones on surface. Planting year: 1975. Age: 20 to 35 years old vines. Density of plantation: 4,000 vines per hectare. Type of training: Head-trained in goblet and on trellis. Organic fertilization. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant.
YIELD HARVEST	Average yield: 23,8 Hls. /Ha. Exhaustive manual harvesting in boxes. Rigorous selection (in a vineyard of exceptional characteristics and low yield, exclusively of just the perfectly-formed, healthy and mature bunches were picked resulting in only 8-10 % of all the bunches from the vineyard. Date of harvest: 25 th and 26 th of September 2017.
VARIETY	Tempranillo (100 %).
WINE	VINIFICATION: De-stemmed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration during 5 days. FERMENTATION: Fermented in French oak barrels of 5 hectoliters of capacity and in 2 French oak vats of 10 hectoliters with indigenous yeast selected from our own vineyards. Pissage and punch down twice per day during the 6 first days of fermentation. TOTAL MACERATION ON THE SKINS: 21 days. MALOLACTIC FERMENTATION: New French oak Bordelaise barrels. AGING. Barrel: 24 months in new French oak Bordelaise barrels. Racking every four months.
WINEMAKER	Marcos Eguren



VINTAGE:

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.

Dominio de Eguren, Viñedos Sierra Cantabria, Sierra Cantabria, Señorío de San Vicente, Viñedos de Párganos & Teso La Monja
 Contacto: Viñedos de Párganos, S.L. - Ctra. de Navaridas, S/N - 01309-Párganos-Laguardia, España
 Tel.: (+34) 945 60 05 90Fax: (+34) 945 600 885
 info@sierracantabria.com, www.sierracantabria.com

