

Almirez

-2020-

"Fruitness with structure, gentle tanicity, expressive and balanced leaving profound memories"

Marcos Eguren

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora)
VINEYARDS	41,7 Ha. Average age : 15 - 65 years. Type of training: Head-trained in goblet. Soil amendments: Organic material. Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard and at the winery, by means of a sorting table.
YIELD	Average yield per hectare: 22 Hl./Ha.
HARVEST	Date of Harvest: From the 5 th to the 10 th of September 2020
VARIETY	Tinta de Toro (100%). Autochthonous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed, with light pump- overs during fermentation. FERMENTATION AND MACERATION: on the skins for 20 days with light pump-overs at 24°C - 26°C with indigenous yeast selected from our own vineyards.
	MALOLACTIC FERMENTATION: In French oak barrel.
	AGING. In French oak Bordelaise style barrels for 14 months. Age of the barrels: 30% new French oak, 70% "1-wine" barrels.
WINEMAKER	Marcos Eguren



VINTAGE:

The annual cycle begins with abundant rains in November and December, accumulating important water reserves of up to $200 \, \text{L} \, / \, \text{m}^2$. January and February 2020 bring mild temperatures and are relatively dry. In March, there is a drop in temperatures and an increase in rainfall, reaching almost $100 \, \text{L} \, / \, \text{m}^2$. Bud breaks begin in mid-March in the earliest areas and by the end of the month in the late areas. The low temperatures slow down the vegetative cycle, but even so, in general, we observe an advance in the vineyard of approximately two weeks.

April brings mild temperatures and rains below average that help the vegetative development, and the vineyards show splendor and great health. May also starts off with mild temperatures and rainfall within the average. The good sanitary condition of the vineyard persists and the growth cycle progresses with the beginning of flowering. At the end of May we observe some flowers in the vineyards and by the first week of June practically all of La Rioja has finished flowering. Casual storms lasting several days make it very difficult to control mildew attacks. We are forced to carry out greater treatments than we are used to, but always with respect and conviction to healthy and responsible viticulture. We observe an approximate loss (depending on the vineyard) of between 20 - 40% of fertilized bunches.

At the end of June, the storms disappear, which helps sanitize the plant. The mild temperatures that hardly reach 30 ° cause a slow and fruitful thickening of the bunches, observing the beginning of veraison on the 20th of July.

August appears with temperatures slightly lower than the climatic average of the last 10 years. We enjoyed dry and sunny days until the end of the month and afterwards there were several rain storms and some hail that did not affect (with very few exceptions) the bunches, but they did affect the vegetation of the vines.

September begins with great uncertainty and fear that the rains will continue since the risk of botrytis is great. Light rains the first days, but later the weather settles and we observe an almost complete ripening. We have healthy grapes, with good maturity and an increase in the size of the grain that compensates the production loss due to mildew.

The harvest begins on September 21 and takes place without rain except for the weekend of October 1, which rained around 9 L / m², having to stop the harvest for two days.

The outcome of this vintage is a healthy harvest, with good grape size and a slightly higher yield than a normal year, which will give rise to aromatic wines with good total acidity, with sugar concentration slightly lower than a normal year and wines of great balance.

