



RESERVA 2016

“Expression of red fruit, tannic but ripe with good acidity and structure, character and expressive”

MARCOS EGUREN
WINEMAKER

ORIGIN Proprietary vineyards located in San Vicente de la Sonsierra
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 29Hl./ Ha.

HARVEST Exclusively manual with rigorous selection of fruits in optimal sanitary and ripening conditions in the vineyard and in the winery using a selection table.
Harvest date: second week of October.

VARIETY Tempranillo (100%) from 30+ year old vineyards.

WINEMAKING VINIFICATION: 100% traditional destemming. Alcoholic fermentation for 8 days with native yeast selected from our own vineyards and temperature control between 28°C and 30°C. Post-fermentation maceration with the skins for 14 days. Pump-overs twice a day until fermentation is complete. During maceration, the frequency of pump-overs is reduced as the process progresses to avoid the extraction of vegetal and bitter characters.
AGING: In French oak barrels (50%) and American oak barrels (50%) of 225 liters for 18 months. Barrel age: 20% new, 80% maximum of 3 wines. Racking every 4 months. Bottle: Bottled unfiltered.

