



VIÑEDOS DE PÁGANOS

# EL PUNTIDO

- 2019 -

Tasting Notes

**Tim Atkin**<sup>MW</sup>

October 2021

*“The minerality of the Tempranillo in a grape growing boundary zone”*

*Marcos Eguren*

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| FINCA        | <b>El Puntido located in Páganos-Laguardia (Rioja Alavesa).</b><br>Do Calificada Rioja. Year of plantation: 1975.  |
| VINEYARDS    | Surface: 25 Has. (61.74 acres). Altitude: 600 m. (1970 ft.). Soils of franc-clay texture and calcareous-clay composition with a deep sandy rocky sub-soil. Year of plantation: 1975. High density of plantation on trellis: 3,367 vines per hectare, (1,364 per acre), 84,175 vines in total. Organic fertilization every 2 years.   |
| YIELD        | <b>Average yield 2018:</b> 30 Hls./Ha.   |
| HARVEST      | <b>Harvest:</b> Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant. Exhaustive hand selection and harvest in boxes of perfectly healthy, ripe grapes.<br><b>Date of Harvest:</b> from the 9th to the 14th of October 2019  |
| VARIETY      | Tempranillo 100 %  |
| WINE         | Traditional elaboration, 100% destemmed.<br>Pre-fermentative maceration during 5 days at 6°C (42.8° F) with indigenous yeast selected from our own vineyards, with very light pump-overs and a light aeration.<br>Alcoholic fermentation: 9 days. Temperature controlled between 28° and 30°C with 1 or 2 daily pump-overs during the first phase and a daily pump-over at the end.<br>Post-fermentative maceration: 11 days.<br>Directly barreled into new French oak Bordelaise barrels where the malolactic fermentation will take place.<br>AGING: 16 months in new Bordelaise barrels of French oak and 6 months in tank. |
| WINEMAKER    | Marcos Eguren  |
| RETAIL PRICE | <b>35,10€</b>  |



**VINTAGE:**

The 2019 cycle began with an autumn featuring normal rainfall, up to 150 litres per square meter through the beginning of December, slightly below the average. Winter was cold and with normal rainfall in the months of December, January and February. April brought cool temperatures, with budding beginning the first days of the month. On the night of April 12 temperatures fell below zero, inflicting ice damage on some vineyards, unevenly, with the area of Páganos being particularly affected.

Late April saw several days of rain, some 70 litres falling in the month. May began with some nights close to zero degrees, the night of the 5th being of special note, with some minor damage suffered, especially in the higher areas. Blooming began in the last week of May in the earliest areas, and in early June at the highest elevations, with variable, dry and cold weather resulting in irregular and slow fertilisation, such that the number of grapes per cluster was less than in a normal year. In mid June temperatures rose, initiating major vegetative development and helping to expedite fertilisation. The end of June brought high temperatures and, on some days, storms; particularly, on the 28th, with hail and lots of water in some areas doing some damage, though not major.

In the last week of July veraison began in the early areas, and in early August the later ones. There was no significant rainfall until the end of July, with some 24 litres in San Vicente, and 15 litres in Páganos. August was sunny and dry. However, due to the low production and balanced rain distribution, the vineyards were in an exceptional state, without any symptoms of drought, accelerating the ripening of the grapes. Early September was sunny, spawning high hopes in terms of quality, due to the vines' low production and excellent phytosanitary condition. Heavy rains in late September, with 40 to 60 litres falling, depending on the areas, sparked great uncertainty, and a risk of botrytis, which, however, did not appear.

The harvest began very early for the white varieties, between September 14 and 23, exhibiting very good health, high acidity, and very good aromatic ripening. The reds were somewhat slowed by temperature drops at the end of September, beginning in the first days of October. In conclusion, a generally short harvest yielding small grapes will produce very well-structured wines, higher in acidity than in previous years and of great aromatic quality.