



Sierra Cantabria

SIERRA CANTABRIA SELECCIÓN

-2016-

"A fruity red, smooth, round perceptible tannin but with good acidity, perfect balance, easy to enjoy"

Marcos Eguren

VINEYARDS	Proprietary vineyards located in San Vicente de la Sonsierra and Laguardia DO. Calificada Rioja.
VINEYARDS	Altitude: 567m. (1860ft.) Soil: Calcareous clay with gravel. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant. Organic fertilization.
YIELD	Average yield: 40 Hls. /Ha.
HARVEST	Hand harvested bunches selected in the vineyard and in the winery by means of a sorting table. Date of Harvest: from 7 to 14 of October 2016.
VARIETY	Tempranillo 100%
WINE	FERMENTATION: Fermented with indigenous yeast selected from our own vineyards. Temperature control 26° C (79°F). Polyphenol and tannins extraction daily controlled. MACERATION: During fermentation (8 days) with two pump-overs. After alcoholic fermentation, an extended maceration of 12 days with reduced frequency of pump-overs to avoid the extraction of bitter characters. STABILIZATION: Cold stabilized AGING: 6 months in tank and 6 months in 225 L American and French oak barrels (age of the barrels: maximum 3-wines per barrel).
WINEMAKER	Marcos Eguren



VINTAGE:

The end of the autumn and early winter saw mild temperatures and little rain. In the middle of January there began a cold and very rainy period that by the end of March had dropped up to 400 litres.

The month of April began with low temperatures, which delayed blooming, which commenced at the end of April/early May.

The rains in the month of May were scantly than normal, amounting to 30 litres to 50 litres, depending on the area. Mild temperatures lingered, which caused the plants to develop very slowly.

The month of June was dry, with temperatures typical of the period, leading to good vegetative development, with the first flowers appearing in the middle of the month, and almost perfect fertilisation taking place from 16 to 25 June.

During the month of August the temperatures were a bit above average. At times the lows, however, were very cold, such that early in the month (5 to 10) the *veraison* began at nearly all the vineyards. The first green harvesting was carried out at this time.

September started out dry and warm, with above-average temperatures, at some times climbing to as high as 36° C, which caused vines to exhibit the first symptoms of hydric stress. The vegetative cycle slowed slightly, and the ripening process began slowly.

In the middle of the month the temperatures moderated, and three days of rain (16, 17 and 18) dropped 30 litres, which changed the outlook on the harvest quite a bit, above all in terms of quality and quantity, as the maturation process continued with plants that were perfectly balanced and noticeably more productive.

The month of October started out dry, sunny and with temperatures characteristic of the period. There was no rain. The earliest vineyards (5-7 October, when the harvesting of red grapes begins) exhibited perfect maturity and spectacular health, more fully developed than at any time in recent memory.

Dominio de Eguren, Sierra Cantabria, Señorío de San Vicente, Viñedos 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

www.sierracantabria.com

