



DOMINIO DE EGUREN

PROTOCOLO TINTO

-2018-

"An everyday wine. Best-value."

Marcos Eguren

VINEYARDS	Controlled vineyards in Manchuela Wine with a geographic indication (Vino de la Tierra de Castilla, A.O.C.)
YIELD HARVEST	Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (30-70 years old vineyards) and with limited yield. Average yield: 40 Hls/Ha. Harvest Date: 1 st to the 7 th of October 2018.
VARIETIES	Tempranillo 100% (A.k.a. Tinto Fino, Tinto del país)
WINE	FERMENTATION: 10 days with selected yeast. Fermentation temperature controlled between 28 and 30° C. Controlled micro-oxygenation. Two pump-over's daily MACERACION: Cold maceration, without fermentation for 24 hours Two pump-over's daily during fermentation to maximize extraction. Post fermentative maceration for 9 days. Gentle extraction, one light pump-over daily. STABILIZATION: cold stabilized
WINEMAKER	Marcos Eguren



VINTAGE:

The 2017 vintage concluded with little rainfall, the last few months being drier than usual. 2018 began with a cold and rainy winter, with abundant precipitation in the form of snow. By the start of the spring more rain had fallen than in many complete cycles.

Spring brought cool temperatures, slightly below average, and abundant rainfall. The vineyard developed and grew slowly until mid-May. At that time there was a rise in the mercury, such that the vegetation grew quickly and sturdily. Abundant intermittent rains led to mild attacks of mildew, such that copper treatments had to be administered with great care and precision.

The summer was dry, particularly the months of July and August, though in the middle of the latter month 15 mm fell, greatly bolstering the process in the vineyard and the grape. September saw mild temperatures, was sunny, and had virtually no rain, which meant that the maturation process was slow, progressive and complete, with very healthy clusters, larger than in a normal year, being harvested. In some cases, special care had to be taken due to some instability in the composition of the must.