



TES ⊕ LA M ⊕ NJA

ALMIREZ

-2017-

*"Fruitiness with structure, gentle tannicity, expressive and balanced leaving profound memories"*

Marcos Eguren

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| FINCA            | Proprietary vineyards situated in Valdefinjas and Toro (Zamora)  |
| VINEYARDS        | 41,7 Ha. <b>Average age:</b> 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<br>HARVEST | <b>Average yield per hectare:</b> 26 Hls./Ha.<br><b>Date of Harvest:</b> 7-19 September 2017.  |
| 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.<br>FERMENTATION AND MACERATION: on the skins for 21 days with light pump-overs at 26°C - 28°C with indigenous yeast selected from our own vineyards.<br>MALOLACTIC FERMENTATION: In French oak barrel.<br>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 weather in 2017 began with an autumn featuring normal temperatures and rainfall. The winter was cold and dry, and the rains hoped for did not accumulate on the ground.

Spring began with very high temperatures, until the end of April, when there was a drop that retarded development, the cold (not ice) doing some damage to the forthcoming flowering.

The final phase of the spring and early summer saw high temperatures, producing an acceleration in the cycle. At the beginning of July some 50 litres of rainfall satisfied water needs, and the vineyard stored reserves for the summer.

The summer featured relatively cold lows and moderate highs, such that the vineyard enjoyed steady growth and the cycle finished early.

Before harvest around 35-50 mm of rain fell, which slowed the ripening, improved acidity, and produced a fruitiness infusing the ripening with phenolic balance, acidity and sugar.

Hydrologically it is considered one of the driest years in history, despite 370 mm of rain falling. The 2017 harvest was one of the earliest in memory.

Dominio de Eguren, Sierra Cantabria, Señorío de San Vicente, Viñedos Sierra Cantabria, Viñedos de Párganos & Teso La Monja

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