



VIÑEDOS SIERRA CANTABRIA

AMANCIO

-2014-

"A family flagship vineyard with all its complexity and elegance and, also, a tribute to my grandfather, who had a very modern and playful way to understand the fieldwork"

Marcos Eguren

FINCA	Proprietary vineyard in "La Veguilla" area, in San Vicente de la Sonsierra, La Rioja. DO. Calificada Rioja
VINEYARDS	Surface: 16,5 Has (37 acres). Altitude: 490m. (1,890 ft). Sun exposure: S.S.E. (South-Southeast). Soils of calcareous clay; abundance of small rounded stones on surface. Planting year: 1975. Age: 20 to 35 years old vines. Density of plantation: 4,000 vines per hectare. Type of training: Head-trained in goblet and on trellis. Organic fertilization. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant.
YIELD HARVEST	Average yield: 21 Hls. /Ha. Exhaustive manual harvesting in boxes. Rigorous selection (in a vineyard of exceptional characteristics and low yield, exclusively of just the perfectly-formed, healthy and mature bunches were picked resulting in only 8-10 % of all the bunches from the vineyard. Date of harvest: October 2th 2014.
VARIETY	Tempranillo (100 %)
WINE	VINIFICATION: De-stemmed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration during 6 days. FERMENTATION: Fermented in French oak barrels of 5 hectoliters of capacity and in 2 French oak vats of 10 hectoliters with indigenous yeast selected from our own vineyards. Pissage and punch down twice per day during the 6 first days of fermentation. TOTAL MACERATION ON THE SKINS: 18 days. MALOLACTIC FERMENTATION: New French oak Bordelaise barrels. AGING. Barrel: 24 months in new French oak Bordelaise barrels. Racking every four months.
WINEMAKER	Marcos Eguren



VINTAGE:

The vintage 2014 began with a significant drop in temperatures in the months of November, December and January. The first frosts appeared in the month of November and with them came the rain, a total of 271 liters in the winter months which ensured good water reserves for the remainder of the growing cycle.

In early April temperatures rose considerably and budding began around 10 April, after which temperatures dropped, retarding the plants' development. May followed, also with low temperatures, seeing limited vegetation growth.

In June temperatures began to rise, development increased, and flowering took place during the third week of this month, slightly later than normal.

In early July there were several storms – 40 liters-, dropping some 20 liters of water, which, along with the rise in temperatures, led to strong vegetative development.

Mid July to August comprised a period without rain, and many grey days, with cold lows, which forced to us to carry out exhaustive monitoring for oidium.

The *véraison* began during the third week of August, continued the rest of August and until mid September, with no rain and good temperatures accelerating the maturation, the vine exhibiting a strong balance and very good health.

The middle of September brought several days of rain - though still less than average for the area - slightly hastening the maturation and maintaining good health conditions.

The month of October began with moderate temperatures and occasional rains, the first symptoms of botrytis appearin. The harvest began the 10th of October, compelling to us to make a major selection in the vineyard and the winery to achieve balanced wines that were fresh, with a higher than normal level of acidity, and featured a fruity expression with balanced tannins.