



TES ⊕ LA M ⊕ NJA

ALABASTER

-2016-

"Profound balance, terroir expression, elegant, silky and authentic"

Marcos Eguren

FINCA	Proprietary vineyards situated in Valmediano, La Jara and Marinacea located in Toro (Zamora)
VINEYARDS	Surface: 11,5Ha. Average Age: more than one hundred years old. Tinta de Toro (100%), pre-phylloxera (own rooted Vitis vinifera) and autochthonous. Type of training: Head-trained in goblet. Soil amendments: Organic material.
YIELD	Yield per hectare 2016: 12,5 Hls/Ha.
HARVEST	Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: 19 th and 20 th of September 2016.
VARIETY	Tinta de Toro (100%). Indigenous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed. Fermented in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. MACERATION: Extended maceration on skins for 21 days. Temperature controlled, 26°C. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels. AGING: 18 months in new French oak Bordelaise Barrels.
WINEMAKER	Marcos Eguren



VINTAGE:

The 2015 harvest was followed by a period during the months of October, November and December featuring temperatures that were slightly higher than usual, and scant rainfall.

January began with abundant precipitation, above average, with 120 l/m² falling. Temperatures then fell, there following a cold winter and another 150 l/m² falling through the end of March. The weeping of the vines began in the middle of March, and in early April the first swollen buds were spotted. April was still a rainy and cold month, and it was not until the last days of it when the first full buds were seen. The month of May began with low temperatures, so the vegetative development was very slow.

June began with mild temperatures and little rainfall. It was at the end of the first week of June when flowering began, with moderate temperatures and sunny weather producing a perfect setting. In mid-June there was a significant rise in temperatures, which accelerated growth and the bunch closure. The month of July was dry, with alternating temperatures; cool days were followed by others with temperatures up to the 38°C, which meant that cellular multiplication and vegetative development were good, and a little bit early. During the last week of July the veraison began. August was dry and sunny, with slightly lower temperatures than usual.

September started with warm weather and temperatures that were slightly above average. On the 12th and 14th there was a temperature drop, and precipitation of 12 to 20 l/m². This drop in temperature and rain slightly slowed the maturation, increased the grape size, and helped to bring about exceptional aromatic and phenolic maturation.

The 2016 harvest was characterised by its length, beginning on September 19 and lasting until October 19, with dry and sunny weather, but with temperatures that were below normal, some days dipping to lows of 3° to 5°C.

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