



Sierra Cantabria

BLANCO

-2016-



*“An expressive wine reflecting the identity of Rioja’s Sonsierra region”*

Marcos Eguren

|           |                                                                                                                                                                                                                                                                                                                  |
|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VINEYARDS | <b>Proprietary vineyards located in San Vicente de la Sonsierra DO.</b><br>Calificada Rioja.                                                                                                                                                                                                                     |
| VINEYARDS | Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant.                                                                                                                                                                 |
| YIELD     | <b>Average yield 2016:</b> 45 Hls./ Ha. Sauvignon Blanc 42                                                                                                                                                                                                                                                       |
| HARVEST   | Hls./Ha Viura and Malvasía<br>Exhaustive hand harvested in boxes of perfectly healthy, ripe grapes; further selection made in the winery using a sorting table.<br><b>Date of harvest:</b> Sauvignon Blanc September 19 <sup>th</sup> and 20 <sup>th</sup> , Viura and Malvasia September 27 <sup>th</sup> 2016. |
| VARIETY   | Viura (40%), Malvasía (15%) and Sauvignon Blanc (45%).                                                                                                                                                                                                                                                           |
| WINE      | <b>MACERATION:</b> Cold soaked during 10 hours<br><b>FERMENTATION:</b> Fermented in new French oak barrels from one wine (Vosgues area). Toasting type Burgundy Medium-High for two months. Temperature controled between 14 and 16° C. Fermented with autochthonous yeast selected from our own vineyards.      |
| 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 scander 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 Páganos & Teso La Monja

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