



DOMINIO DE EGUREN

PROTOCOLO TINTO

-2013-

"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 vinyards) and with limited yield. Average yield: 30Hls/Ha. Harvest Date: First week of October 2013.
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 8 days. Gentle extraction, one light pump-over daily. STABILIZATION: cold stabilized
WINEMAKER	Marcos Eguren

VINTAGE:

The cycle began with mild temperatures , followed by a cold and rainy winter. Cold and rainy March, over 120 l/m². Spring starts with the rise of temperatures With the arrival of warm days the first cries pruning cuts are observed, but not until late April, with a slight delay with respect to the usual dates in the area, when the bud sprouting occurs in a cool and rainy month , noting that there were no incidents with spring frosts.

From here the rains disappear, temperatures rise slightly on a cold May and June, causing a slowdown in the growth cycle and observing some varieties affected by physiological wilt (Bobal). Not until early June when flowering clusters occurs, and after the proper fruit set.

July and August are soft and completely dry , vegetative development is excellent, and in early August when a slow ripening that will extend throughout the month starts. This period is characterized by cool nights and very high temperatures for the day, being in the last week of August when a drop in temperature and some storms that will ensure, after a completely dry months proper vegetative development.

Harvest commenced late, up to 15 days late. During the harvest temperatures are high and rainfall low, with a good physiological, phenolic and aromatic maturity.

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