



Sierra Cantabria

SIERRA CANTABRIA GRAN RESERVA

-2005-



*“Character, identity and expression of Rioja Sonsierra.
Elegant aroma, tasty red fruit on the palate with silky tannins and ripe”*

Marcos Eguren

VINEYARDS	Proprietary vineyards ocated in San Vicente de la Sonsierra DO. Calificada Rioja.
VINEYARDS	Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant.
YIELD	Average yield: 30Hls. /Ha.
HARVEST	Hand harvested bunches selected in the vineyard and in the winery by means of a sorting table. Date of Harvest: First week of October 2005.
VARIETY	98% Tempranillo and 2% Graciano from vineyards older than 30 years.
WINE	VINIFICATION: Traditional, 100% de-stemmed. Fermentation controlled between 28 and 32º C with indigenous yeast selected from our own vineyards. Extended maceration on the skins for 14 days, with two pump-overs daily in the beginning. During the maceration, the pump-overs are reduced so as to avoid the extraction of the bitter and vegetative characteristics. AGING. Barrel: 24 months in American oak Bordelaise barrels. Age of the barrels: 25 % new oak, 75 % maximum of 3 wines. Racked regularly every 4 months during the first year and every 6 during the second. Bottle: Bottled without filtration November 2008.
WINEMAKER	Marcos Eguren



VINTAGE:

Cold winter with abundant showers in the form of snow, which favoured the accumulation of water reserves suitable for all the vegetative cycle. The start of spring was somewhat cold, delaying the bud breaking, which began at the start of May, showing satisfactory fertility. The climate conditions improved afterwards. They can be considered almost idyllic (temperature, atmosphere and ground humidity) allowing acceleration in the development of the vegetation and correcting in some ways the delay at the beginning. Intermittent rains, mid May and beginning of June compliment the suitable development. Throughout the remaining vegetative cycle, the showers disappear giving way to disease free and exceptionally healthy fruit. Verasion begins at the start of August and develops rapidly. At the end of August an important thematic contrast occurs, (warm/sunny days and cool nights) which provokes and acceleration in the maturation and an important accumulation of fenolic compounds in the grapes. During the second week of September, there is a decrease in temperatures which delays maturation.

Harvest begins during the last week of September, 15 days earlier than usual and in exceptional climatic conditions. Spectacular bunches are collected, in terms of maturity, health and presence, which results in structured, elegant and extraordinary well balanced wines. As of 12 October, with 10% of the harvest still to be collected, rain (80 litres/m2) provokes a significant difference to the remaining must, in comparison to the grapes which were harvested previously.

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