



Sierra Cantabria

SIERRA CANTABRIA RESERVA

-2009-



"Expression of red fruit, tannic but ripe with good acidity and structure, character and expressive "

Marcos Eguren

VINEYARDS	Proprietary vineyards located in San Vicente de la Sonsierra DO. Calificada Rioja.
VINEYARDS	Soil: Calcareous clay with gravel. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant.
YIELD	Average yield: 29 Hls. /Ha.
HARVEST	Hand harvested bunches selected in the vineyard and in the winery by means of a sorting table. Date of Harvest: Second week of October 2009.
VARIETY	Tempranillo 100% from 30+ year old vineyards.
WINE	VINIFICATION: Traditional, 100% destemmed. Temperature-controlled fermentation between 28 and 30°C with indigenous yeast selected from our own vineyards. Extended post-fermentative maceration on the skins for 14 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. AGING: Barrel: 18 months in Bordelaise barrels of (50%) French and (50%) american oak. Age of the barrels: 20 % new oak, 80 % maximum "3 wines-barrel". Racked regularly every 4 months.
WINEMAKER	Marcos Eguren



VINTAGE:

End of autumn and beginning of winter cold with a high number of days with rain and snow what is going to favor an increase of the hydric reserves for the rest of the vegetative cycle. During spring temperatures raise and the third week of april the break of the buds take place in most of the vineyards. Temperatures are low in the morning and mild in the afternoon with scores lower than usual. Rainfall is low and there is a remarkable absence of spring frost during this period. In the second week of june, the vineyard has a correct vegetative and sanitary status, and the flowering takes place slightly in advance. Intermittent rains in june are followed by july and august very hot and completely dry, provoking hydric stress in certain vineyards but keeping a correct vegetative status of the plants thanks to the important hydric reserves accumulated in the winter. The first clusters in veraison are seen the last week of july, reaching the full veraison the first week of august, with an important advance in the vegetative cycle linked to a total health of the plants. During august temperatures are high during the day and night and the thermal jump is not important, what triggers a delay in the phenolic ripeness. September registers absence of rain, the physiologic ripeness is remarkably in advance compared to the phenolic ripeness and this gap provoked that the harvest of the white varieties occurs 2 week before the reds. On 16 and 18 september heavy rains leave 60 l which slow down the maturation and favors a slight increase in the thickness of the cluster. The harvest starts on 21 september for the white varieties and it was not till 5 october when is initiated for the red varieties. The good weather in this period brings excellent sanitary conditions and perfect physiologic and phenolic ripeness.

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