

SIERRA CANTABRIA SELECCIÓN

-2012-

"A fruity red, smooth, round perceptible tannin but with good acidity, perfect balance, easy to enjoy"



VINEYARDS	Proprietary vineyards located in San Vicente de la Sonsierra and Laguardia DO. Calificada Rioja.
VINEYARDS	Altitude: 570m. (1860ft.)Soil: Calcareous clay with gravel Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant. Organic fertilization.
YIELD	Average yield: 28 Hls. /Ha.
HARVEST	Hand harvested bunches selected in the vineyard and in the winery by means of a sorting table.
	Date of Harvest: 4-15 October 2012.
VARIETY	Tempranillo 100%
WINE	FERMENTATION: Fermented with indigenous yeast selected from our own vineyards. Temperature control 27° C (79°F). Poliphenol and tannins extraction daily controlled.
	MACERATION: During fermentation (8 days) with two pump-overs. After alcoholic fermentation, an extended maceration of 14 days with reduced frequency of pump-overs to avoid the extraction of bitter characters.
	STABILIZATION: Cold stabilized
	AGING: 6 months in tank. 6 months in 225 L American and French oak barrels (age of the barrels: maximum 3-wines per barrel).
WINEMAKER	Marcos Eguren



VINTAGE:

End of autumn with mild temperatures and moderately rainy, followed by a gentle and dry winter, with the exception of a cold February, highlighting the lack of rain and the absence of remarkable snowfall in all this period, providing with small hydric resources in the soil reserve for the rest of the vegetative cycle.

With the shortage/scarcity of rain and the raise of temperatures in March, spring arrives and the first bleeding from pruning cuts are registered, followed by the bud swelling in the first days of April. This month is characterized by the instability, the low temperatures and the absence of spring frost and the great amount of rainy days, which provoke a slow and irregular development of the vineyard, reaching the 22 April the bud breaking, with a slight delay with respect to the usual dates of the area. After an unstable start of May, temperatures rise and stability comes back, favoring a correct and quick development of the tendrils, reaching the full blossom on 10 june, with a proper fruitset.

June and July are fresh and dry, with some hot waves which trigger that the vegetative development would be minor that in a conventional year.

The *veraison* starts the first days of August, reaching the full *veraison* around the 10 August, a hot and dry month, showing the youngest vineyards some symptoms of hydric stress but keeping a right leaf area in all our vineyards.

September is reached with a drop of temperatures, registering some rains at the end of the month just before the harvest, that starts the first days of October with excellent sanitary conditions and a full physiologic, phenolic and aromatic ripeness.

