



Sierra Cantabria



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SIERRA CANTABRIA CRIANZA 2008



D. O. Calificada Rioja.

TYPE:

Red Crianza.

VARIETIES:

Tempranillo 100 %.

ORIGIN OF THE GRAPES:

Vineyards: Proprietary vineyards in San Vicente de la Sonsierra and Labastida. Average yield: 30 Hls./Ha. Date of harvest: Third week of October 2008.

Manually selected clusters with further selection in the winery by means of a sorting table.

VINIFICATION:

Traditional, 100 % destemmed. Temperaturecontrolled fermentation between 25 and 28° C with selected yeast from our own proprietary vineyards.

Extended maceration on the skins for 16 days, starting with two daily pumpovers and then a light pumpover daily during the last ten days.

AGING:

Barrel: 14 months in Bordeaux barrels of French and American oak.

Age of the barrels: maximum "3 wines barrels". Racked regularly every 4 months.

Bottle: Bottled without filtration in May 2010.

VINTAGE:

The vegetative cycle begins with a very dry period, rainy days are practically inexistent during all winter months, alternating days with mild temperatures with others with severe frosts and temperatures down to 6.5 ° C. It is not until the arrival of March when, slightly in the first half, and more in the second, the rain comes, even as snow, providing with a supply of water greater than all the previous months. Spring arrives and with it there is an increase in temperatures in late April reaching around 20 ° C. May began with temperatures hovering around 23 ° C, but from the 2nd week rainfall is registered almost every day that caused a delay in the vegetative cycle, being the month of May with more rainfall recorded in the last 50 years (160 l/m2). It was not until the 2nd half of June when temperatures rise and approach the maximum values around 2530 ° C, rainfall disappeared and summer climate is predominant. July and August are characterized by temperatures of 30 ° C, and only 40 liters of rain in two months so that the grapes arrived at veraison in perfect condition. In September the temperatures begin to drop hovering around 23 ° C, rainy days hardly

happen so the grapes arrive at the date of harvest with excellent health. The harvest begins the last week of October with low temperatures and dry and sunny weather, ending on November 2, when a storm starts with cold and rainy weather.

PRESENTATION:

Bottle: Traditional Bordelais, 750 mL, green with U.V. filter.

Cork: 100% natural of the highest quality. 49 mm long, washed and sterilized.

Label and Backlabel: Recyclable paper printed with ecological ink (without heavy metals), with indication of capacity, alcohol content, origin and harvest.

Seal of guarantee from the Consejo Regulador D.O.C. Rioja.

WINEMAKER:

Marcos Eguren.

RECOMMENDATIONS:

Conservation: constant temperatures lower than 16° C (61° F); humidity at 80%. Dark storage.

Consumption: Temperature of service: 16/18° C (61/64° F).

Preferred date of consumption: between 2010 and 2015

Recommended pairings: Stews and legumes, red and white meats, Spanish stews, game, cheese and paté, roast squab with almond sauce.