



TES ⊕ LA M ⊕ NJA

ALABASTER

-2012-

"Profound balance, terroir expression, elegant, silky and authentic"

Marcos Eguren

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| FINCA | Proprietary vineyards situated in Valmediano, La Jara and Marinacea located in Toro (Zamora) |
| VINEYARDS | Surface: 11,5Ha. Average Age: more than one hundred years old. Tinta de Toro (100%), pre-phyloxera (own rooted Vitis vinifera) and autochthonous. Type of training: Head-trained in goblet. |
| YIELD | Yield per hectare 2012: 10 Hls/Ha. Soil amendments: Organic material |
| HARVEST | Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: 23-24 of September 2012. |
| VARIETY | Tinta de Toro (100%). Indegenous, perfectly adapted to the climate and soil. |
| WINE | VINIFICATION: Traditional method, 100% de-stemmed. 10 days in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. Temperature controlled, 28°C. FERMENTATION: Fermented 8 days at 26° MACERATION: Extended maceration on skins for 21 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels, finalized in August. AGEING: 18 months in new French oak Bordelaise Barrels. |
| WINEMAKER | Marcos Eguren |



VINTAGE:

Having finalized the 2011 harvest, (a harvest which was characterized with high temperatures and little rainfall), October and November progressed with moderate rainfall and mild temperatures.

The spring frost resulted in the leaves to fall and the vine entered its vegetative state of rest, followed by a cold dry frosty winter, especially at the beginning of February.

Spring commenced in March with an increase in temperatures resulting in the budding to occur just after the pruning. April was a cold month with an increase in humidity, changeable temperatures and with a noticeable absence of spring frost. This slow vegetative development meant that the blooming occurred on the 1st May.

In May temperatures rose –close to the 30°- and stability returned, favoring a correct and rapid development of the branch and reaching full flowering by 7 -12 of June. It should be noted that the first days of June were stormy and windy, with cooler temperatures with no effect on the vineyard.

Summer is warm and dry producing perfectly healthy bunches. Veraison begins at the start of August and reaches its peak during 15th. The maturation period begins with a proper vegetative state, showing some signs of water stress in younger vineyards.

With the showers spells received in September, just before the harvest, we reach the full physiologic, polyphenolic and aromatic maturation, producing perfectly healthy bunches.

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

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