



TES ⊕ LA M ⊕ NJA

ALMIREZ

-2016-

"Fruitiness with structure, gentle tannicity, expressive and balanced leaving profound memories"

Marcos Eguren

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora)
VINEYARDS	41,7 Ha. Average age: 15 - 65 years. Type of training: Head-trained in goblet. Soil amendments: Organic material. Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard and at the winery, by means of a sorting table.
YIELD	Average yield per hectare: 30 Hls./Ha.
HARVEST	Date of Harvest: 7-19 October 2016.
VARIETY	Tinta de Toro (100%). Autochthonous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed, with light pump-overs during fermentation. FERMENTATION AND MACERATION: on the skins for 21 days with light pump-overs at 26°C - 28°C with indigenous yeast selected from our own vineyards. MALOLACTIC FERMENTATION: In French oak barrel. AGING. Barrel: In French oak Bordelaise style barrels for 14 months. Age of the barrels: 30% new French oak, 70% "1-wine" barrels.
WINEMAKER	Marcos Eguren



VINTAGE:

The 2015 harvest was followed by a period during the months of October, November and December featuring temperatures that were slightly higher than usual, and scant rainfall.

January began with abundant precipitation, above average, with 120 l/m2 falling. Temperatures then fell, there following a cold winter and another 150 l/m2 falling through the end of March. The weeping of the vines began in the middle of March, and in early April the first swollen buds were spotted. April was still a rainy and cold month, and it was not until the last days of it when the first full buds were seen. The month of May began with low temperatures, so the vegetative development was very slow.

June began with mild temperatures and little rainfall. It was at the end of the first week of June when flowering began, with moderate temperatures and sunny weather producing a perfect setting. In mid-June there was a significant rise in temperatures, which accelerated growth and the bunch closure. The month of July was dry, with alternating temperatures; cool days were followed by others with temperatures up to the 38°C, which meant that cellular multiplication and vegetative development were good, and a little bit early. During the last week of July the veraison began. August was dry and sunny, with slightly lower temperatures than usual.

September started with warm weather and temperatures that were slightly above average. On the 12th and 14th there was a temperature drop, and precipitation of 12 to 20 l/m2. This drop in temperature and rain slightly slowed the maturation, increased the grape size, and helped to bring about exceptional aromatic and phenolic maturation.

The 2016 harvest was characterised by its length, beginning on September 19 and lasting until October 19, with dry and sunny weather, but with temperatures that were below normal, some days dipping to lows of 3º to 5ºC.

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

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