

COLECCIÓN PRIVADA 2023

“The union of tradition with nowadays”

MARCOS EGUREN
WINEMAKER

origin	Proprietary vineyards in Los Terreros and Jararte located in San Vicente de la Sonsierra, La Rioja. DO Calificada Rioja
vineyard	Surface: 4 Has. Soils of calcareous clay; abundance of gravel and small rounded stones on surface. Year of plantation: 1957 and 1959. Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant. Organic fertilization and strict hand picking of the bunches in perfect conditions of health and maturation. Second selection at the winery by means of a double sorting table.
yield	31 Hl./ Ha.
harvest	Thorough manual grape harvest in boxes, with cluster selection under optimal sanitary and ripening conditions in both the vineyard and the winery, using a double selection belt. Harvest dates: between 30 September and 6 October 2023
varieties	Tempranillo 100%
winemaking and aging	VINIFICATION: Traditional winemaking, with two vinifications: 18 days for destemming (50%) and 11 days for whole cluster vinification (50%). Daily pump-overs; energetic at the beginning with diminishing frequency towards the final days. Fermented with indigenous yeast selected from our own vineyards and temperature controlled (23° C, 75.2° F). MALOLACTIC FERMENTATION: in barrel. AGING: Barrel: 16 months in new oak Bordelaise barrels, 225L. 50% French oak, 50% American oak.

