

SAN VICENTE 2022

“A vineyard, a variety, a winery, a wine. San Vicente embodies fruity intensity coupled with complexity and longevity”

MARCOS EGUREN
WINEMAKER

origin	La Canoca, San Vicente de la Sonsierra (La Rioja) DO Calificada Rioja
vineyard	18 hectares of clay-limestone soil devoted to vineyard cultivation, following environmentally friendly practices. It is carried out with minimal intervention, achieving a perfect adaptation to the 'terroir' and abstaining from the use of herbicides and systemic products. All in harmony with natural biorhythms
yield	28Hl./ Ha.
variety	Tempranillo Peludo 100%
harvest	October 6, 2022. The harvest was carried out manually, following a rigorous selection of fruits in optimal health and ripeness conditions in the vineyard. This process included a double selection table in the winery.
winemaking	The production process, 100% traditional with destemming, begins with a 9-day fermentation involving two daily pump-overs while controlling the temperature between 25°C and 27°C. The maceration lasts 21 days. The first nine days during fermentation, two pump-overs per day; thereafter, the frequency is reduced, concluding with a gentle pump-over every two days. Finally, malolactic fermentation occurs in barrels
aging	Aged for 20 months in new Bordeaux barrels, predominantly French oak (90%) with a touch of American oak (10%), starting from November 2022. Racked every four months. Bottled in August, 2024.



SEÑORÍO DE SAN VICENTE