

AMANCIO 2022

“An emblematic vineyard of the family, with all its complexity and elegance, paying homage to my great-grandfather, who had a very modern and even playful vision of fieldwork”

MARCOS EGUREN
WINEMAKER

origin	Own vineyard located in the area of 'La Veguilla,' within the municipality of San Vicente de la Sonsierra, D.O. Calificada Rioja
vineyard	Area: 16.5 hectares. Altitude: 490 meters. Orientation: Southeast. Soil: Clay-limestone with areas of fine pebble on the surface. Age: between 20 and 35 years. Pruning type: Short pruning in bush and trellis. Planting density: 4,000 vines per hectare. Integrated viticulture, environmentally friendly, minimal intervention, perfect adaptation to the 'terroir,' and without the use of herbicides or systemic products, in harmony with the biorhythms of nature. Organic fertilization.
yield	23 Hl./ Ha.
harvest	Crop harvest is manually conducted in crates, with rigorous selection taking place in a vineyard of exceptional qualities and very low total production. Only those clusters that approach perfection in terms of structure, health, and maturity are chosen, accounting for just between 8% and 10% of the total clusters. Harvest date: September 20, 2022.
varieties	Tempranillo 100%
winemaking and aging	VINIFICATION: Manual destemming and rigorous grain-by-grain selection. Pre-fermentation cold maceration for 5 days. FERMENTATION: Fermented in 5-hectolitre French oak barrels and in 4 10-hectolitre French oak vats. Treading twice a day for the first 6 days. Fermentation with native yeast selected from its own vineyard. Total maceration time with skins: 21 days. MALOLACTIC FERMENTATION: In new French oak barrels. AGING: 24 months in new French oak Bordeaux barrels. Racking every 4 months.

