

VIÑEDOS DE PÁGANOS

LA NIETA

-2014-

"The effort and perseverance become subtlety and elegance"

Marcos Eguren

FINCA	Finca La Nieta located in Párganos-Laguardia, Rioja Alavesa. Do Calificada Rioja
VINEYARDS	Surface Area: 1.75 Has Altitude: 525 m. Soils of Franc Clay. Year of Plantation: 1975. High-density plantings on trellis (2,70*1,10), 3.367 per hectare (6.911 vines in total).
YIELD	Average yield: 18 Hls./Ha.
HARVEST	Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment following the biorhythms of the plant. Exhaustive hand selection and harvest in boxes of perfectly healthy, ripe grapes. Organic Fertilization. Date of Harvest: 10 October 2014.
VARIETY	Tempranillo 100 %
WINE	VINIFICATION: Destemmed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration at 8°C during 5 days. FERMENTATION: Fermented in 10 hectolitres oak barrels at 28°C with indigenous yeast selected from our own vineyards. Pressed twice a day during the first 6 days of fermentation and once a day during the last four days. MACERATION: On the skins for 18 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels. AGEING: 14-16 months in new French Bordelaise oak barrels. Racking every four months.
WINEMAKER	Marcos Eguren



VINTAGE:

The vintage 2014 began with a significant drop in temperatures in the months of November, December and January. The first frosts appeared in the month of November and with them came the rain, a total of 271 liters in the winter months which ensured good water reserves for the remainder of the growing cycle.

In early April temperatures rose considerably and budding began around 10 April, after which temperatures dropped, retarding the plants' development. May followed, also with low temperatures, seeing limited vegetation growth.

In June temperatures began to rise, development increased, and flowering took place during the third week of this month, slightly later than normal.

In early July there were several storms – 40 liters-, dropping some 20 liters of water, which, along with the rise in temperatures, led to strong vegetative development.

Mid July to August comprised a period without rain, and many grey days, with cold lows, which forced to us to carry out exhaustive monitoring for oidium.

The *véraison* began during the third week of August, continued the rest of August and until mid September, with no rain and good temperatures accelerating the maturation, the vine exhibiting a strong balance and very good health.

The middle of September brought several days of rain - though still less than average for the area - slightly hastening the maturation and maintaining good health conditions.

The month of October began with moderate temperatures and occasional rains, the first symptoms of botrytis appearing. The harvest began the 10th of October, compelling to us to make a major selection in the vineyard and the winery to achieve balanced wines that were fresh, with a higher than normal level of acidity, and featured a fruity expression with balanced tannins.

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