



TESO LA MONJA

VICTORINO -2014-

“Character, identity, expression of Tinta de Toro with elegance, freshness and complexity”.

Marcos Eguren

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora) and Villabuena del Puente
VINEYARDS	Surface: 35Ha. Average Age: from 45 up to more than a 100 years old. Variety: Tinta de Toro (100%), ungrafted and pre phyloxeric. Type of training: Head-trained in goblet.
YIELD	Yield per hectare: 16.5Hls/Ha. Soil amendments: Organic material
HARVEST	Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: 17, 18, 22, 23 September 2014.
VARIETY	Tinta de Toro (100%). Indegenous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed. 10 days in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. FERMENTATION: Fermented 8 days at 26-28°C MACERATION: Extended maceration on skins for 23 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels AGEING: 20 months in new French oak Bordelaise Barrels.
WINEMAKER	Marcos Eguren



VINTAGE:

After a harvest campaign with a home stretch awash in water, the autumn period commenced with a month of October that featured mild temperatures, was rainy and saw a small frost at the end of the month. The major frosts began in the second fortnight of November. Late that month and in early December temperatures dropped to 7 below for more than 12 days straight, with an abundance of fog and scarcely any precipitation, November proving dry and cold.

The months of January and February were cold, with consistent but low-volume rains.

Beginning in the first week of March the rains began to let up, and the highs rose to 22° C, although there was some frost during the mornings. The month of March was generally cold .

On 7 April the first swollen buds were spotted on some of the old vines, and, with the rise in temperatures during the first week of May, the first shoots were seen. The first fortnight of May saw a range of temperatures from 10 to 27°C, producing rapid growth and an early surge in the vegetation, with open flowers by 15 May, when there was a significant drop in the temperature, and precipitation around 18 l/m², which caused retarded flowering and vine growth.

In the month of June the lows were colder than normal and the flowering and development took longer than in a standard year, particularly affecting the older vineyards, which were further long. The month of June was a cold one in terms of its lows, and dry, with plant development somewhat less than during a normal year.

July featured a significant rise in temperatures. On 16 July the first maturing grapes were seen in the orchard. In the third week of July the temperatures soared to 39°C for 4 days, which caused some dehydration amongst the grapes, although the month was cooler on average than other years.

August featured temperatures of 30°C, with highs of 35° C in September and lows of 15° C, which favored the plants' optimal development. On 3 September there was 6mm of precipitation, which refreshed the vines and improved their maturation parameters.

The harvest was held from 12 to 29 of September, with some scattered rains falling in certain areas, especially Valdefinjas, where they were weaker than in the area of Jara.

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