



TES ⊕ LA M ⊕ NJA

ALMIREZ

-2019-

*“Fruitiness with structure, gentle tannicity, expressive and balanced leaving profound memories”*

Marcos Eguren

FINCA	<b>Proprietary vineyards situated in Valdefinjas and Toro (Zamora)</b>
VINEYARDS	41,7 Ha. <b>Average age:</b> 15 - 65 years. Type of training: Head-trained in goblet. Soil amendments: Organic material. Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard and at the winery, by means of a sorting table.
YIELD HARVEST	<b>Average yield per hectare:</b> 28 Hls./Ha. <b>Date of Harvest:</b> From the 10 <sup>th</sup> to the 25 <sup>th</sup> of September 2019
VARIETY	Tinta de Toro (100%). Autochthonous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed, with light pump-overs during fermentation. FERMENTATION AND MACERATION: on the skins for 18 days with light pump-overs at 24°C - 26°C with indigenous yeast selected from our own vineyards. MALOLACTIC FERMENTATION: In French oak barrel. AGING. In French oak Bordelaise style barrels for 14 months. Age of the barrels: 30% new French oak, 70% “1-wine” barrels.
WINEMAKER	Marcos Eguren



#### VINTAGE:

Cold and rainy winter with minimum temperatures reaching minus 8 degrees below zero and accumulating a good amount of water reserves (200 mm / m<sup>2</sup>) up until the first days of March. March is a very dry month and we begin to observe the first weep of the vines in the middle of the month. April has regular weather and budding begins the first days of this month. Significant drop in temperatures and light precipitation in the middle of the month cause a slowdown in budding and the development of vegetation. May is dry and with mild temperatures, we observe the first flowers on the last days of the month and flowering continuing until June 20, when temperatures rise and significant vegetative development occurs.

July begins with hot temperatures and various storms from July 4 to 6 of about 20 mm/m<sup>2</sup>, depending on the area, and in some vineyards slight damage due to the fact that these storms contain small amounts of stone. Veraison begins at the end of July, concluding in mid-August, a month with a total absence of rain until the 26th and 27th, with rainfall accumulating around 16 mm / m<sup>2</sup> of water, which, followed by high temperatures, causes a very rapid physiological maturation. In other words, increasing sugar and maintaining very good total acidity.

The beginning of September is cool and fresh, helping us to avoid a high rise in sugar in the berries and to greatly improve phenolic and aromatic maturation, reaching its optimum point first in the older and less productive parcels on September 12. Harvest begins on this day, with small-grain clusters and excellent berry health.