



TES ⊕ LA M ⊕ NJA

## ALABASTER

-2011-

*"Profound balance, terroir expression, elegant, silky and authentic"*

Marcos Eguren

FINCA	<b>Proprietary vineyards situated in Valmediano, La Jara and Marinacea located in Toro (Zamora)</b>
VINEYARDS	Surface: 11,5Ha. <b>Average Age:</b> more than one hundred years old. Tinta de Toro (100%), pre-phyloxera (own rooted Vitis vinifera) and autochthonous. Type of training: Head-trained in goblet. <b>Yield per hectare:</b> 9 Hls/Ha. Soil amendments: Organic material
YIELD HARVEST	Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. <b>Date of Harvest:</b> 3-4 October 2011.
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. Temperature controlled, 28°C. FERMENTATION: Fermented 8 days at 26° MACERATION: Extended maceration on skins for 21 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels , finalized in August. AGEING: 18 months in new French oak Bordelaise Barrels.
WINEMAKER	Marcos Eguren



### VINTAGE:

Having finalized the 2010 harvest, (a harvest which was characterized with cool temperatures and an absence of rain), October and November progressed with moderate rainfall and mild temperatures which resulted in the first Winter frost.

The spring frost activated the leaves to fall and the vine entered its vegetative state of rest, followed by a rainy and cold December that positively increased the water reserve. After December, winter continued with dry and mild temperatures. Spring commenced with an increase in temperatures, with the bud breaking taking place on 13 April. Towards the end of April and the month of May, the temperatures changed drastically and there was an increase in precipitation. In May temperatures rose –close to the 30°- and stability returned, favoring a correct and rapid development of the branch and reaching full flowering by 17 of May. It should be noted that the first days of June were windy and with little rainfall. June was warm and dry producing perfectly healthy bunches. The maturation period began with a proper vegetative state, showing some signs of water stress in younger vineyards.

Harvest commenced the third week of September with some symptoms of water stress in younger plots, while maintaining a vegetative state right across the vineyards. Temperatures are high and rainfall low, with a good physiological, phenolic and aromatic maturity.

