



EL PUNTIDO GRAN RESERVA

- 2006-

"The minerality of the Tempranillo in a grape growing boundary zone"

Marcos Eguren

FINCA	El Puntido located in Párganos-Laguardia (Rioja Alavesa). Do Calificada Rioja. Year of plantation: 1975.
VINEYARDS	Surface: 25 Has. (61.74 acres). Altitude: 600 ms. (1970 ft.). Soils of franc-clay texture and calcareous-clay composition with a deep sandy rocky sub-soil. Year of plantation: 1975. High density of plantation on trellis: 3,367 vines per hectare, (1,364 per acre), 84,175 vines in total. Organic fertilization every 2 years.
YIELD	Average yield: 20.5 Hls./Ha. 3,035 Kgs per hectárea.
HARVEST	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. Date of Harvest: last week of October 2006.
VARIETY	Tempranillo 100 %.
WINE	Traditional elaboration, 100% destemmed. Pre-fermentative maceration during 6 days at 6°C (42.8° F) with indigenous yeast selected from our own vineyards, with very light pump-overs and a light aeration. Alcoholic fermentation: 8 - 10 days. Temperature controlled between 28° and 30°C with 2 or 3 daily pump-overs during the first phase and a daily pump-over at the end. Post-fermentative maceration: 12 days. Directly barreled into new French oak Bordelaise barrels where the malolactic fermentation will take place and where it will stay on its fine lees during the first 6 months. AGING: 28 months in new Bordelaise barrels of French oak. Bottled in May 2009.
WINEMAKER	Marcos Eguren



VINTAGE:

A good accumulation of showers during the winter period, with low temperatures during the month of April, resulting in late bud breaking. The late bud breaking develops with strength at the beginning of May with well balanced bunches. As the good weather continues throughout the month, the vineyard shows healthy vegetative development, with the vineyard being in full bloom throughout the second week of June. During the end of June and beginning of July the storms provoke mildew attacks which makes it difficult to control and results in a small loss of bunches. The rest of July remains dry with perfect temperatures. At the end of the month, the vineyard shows healthy vegetative development ahead of the cycle. In August due to an absence of storms, the weather is a lot drier with settled temperatures and low nocturnal temperatures. The anticipated evolution of the vineyard comes to a halt. During the last days of August and the beginning of September, the weather is dry and sunny with temperatures higher than average during the day and low or very low at night, ideal to achieve the perfect ripeness but slightly burning the bunches, resulting in dehydrated grapes. This therefore results in a rigorous selection of the grapes. The physiological ripeness occurs ahead of schedule, three weeks before reaching fenolic ripeness and two weeks before resulting in an early harvest during the third week of September, resulting in a healthy harvest with a high index of polyphenols and a superior level of sugar compared to a normal year.