

Sierra Cantabria

Rioja

Since 1870 the Eguren family has grown and vinified wines in Rioja. Since 1957 Sierra Cantabria has been made from 90 hectares of vineyards situated between the River Ebro and the Sierra Cantabria mountain range. This mountain range protects the vineyard from the cold winds from the north, enabling the cultivation of high quality grapes. The vines are an average age of 35 years.

This wine, 100% Tempranillo, comes from proprietary vineyards located around the towns of San Vicente de la Sonsierra and Laguardia at an altitude of 1,860 ft above sea level. Soils are calcareous clay with gravel. Yields are 384 gal./acre. After manual harvest, the wine undergoes 22 days maceration with two pump-overs daily during the first 8 days and a light pump-over with reduced frequency afterward to avoid the extraction of bitter character. Fermentation is temperature controlled. The wine is aged 6 months in tank and 6 months in 2-3 year old Bordelaise barrels of American and French oak.

Production: 7,000 cases for the U.S.

Stephen Tanzer's International Wine Cellar awarded 2006 Sierra Cantabria Rioja 90 points:

"Deep red. Spicy redcurrant and strawberry on the nose, with subtle spiciness and floral notes building. Clean and focused, with brisk red berry and bitter cherry flavors and no obvious tannins. Elegant, sweet Rioja with impressive finishing lift and cut. This is a great value."

