

SIR CUPANI

2021

Variety: Tempranillo 100%

Planting year: 1.982

Root: Richter 110 and Chasela 41

Altitude: 537 meters

Alcohol: 15°

Surface: 3.6 Ha

Training: Bush vines

Planting frame: 2,35 x 1,20 m

Bottle: January 2022

Production: 673 bottles. 5.500 kg/Ha (Tempranillo authorized yield is 6.500 kg/Ha)

PLOT

Finca San Andrés. Pebbly calcareous-clay with a high mineral content. Gradual eastern-facing slope protected by western hills that maintain warmth during the winter and lower the risk of frost. It receives solar exposure from sunrise until 3 hours before sunset, ensuring a sufficient rest time in the shade.

HARVEST

Hand-picked in 12 kg cases. Enrique Eguiluz Sr. solely selects and harvests the bunches. Only the premium bunches from the best vines are picked each vintage. His selection criteria is to choose the perfectly ripened bunches that are best exposed to the sun from east to south until 5pm, what he calls “uvas de mediodía”.

WINEMAKING

Manually destemmed and fermented in 1.500 l. stainless steel vats. Malolactic in new French-oak barrels. Aged on its own lees for 14 months. Nor or very little batonnage is practised at our winery, as protection against oxidation occurs naturally on its own with approximately 5cm of lees in each barrel.

TASTING NOTES

Tiramisu -coffee, cream and cocoa notes. Bold, with a well structured rounded mouthfeel along with a long-lasting finish. Would happily grace a collection with many years to come.

CUPANI

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