

Protocolo Tinto made with Organic Grapes 2019

Dominio De Eguren - Vino de la Tierra de Castilla



Location & Vineyard	Vineyards located in D.O. Manchuela, D.O.Ca. Rioja, and D.O. Toro Dominio de Eguren leases vineyards and controls viticulture under long term contracts in D.O. Manchuela. This fruit is blended with estate grown young vineyards from Rioja & Toro.
Year(s) Planted	1980-2010
Variety	100% Tempranillo
Viticulture	Certified organic viticulture at leased vineyards in D.O. Manchuela and young estate vineyards in D.O.Ca. Rioja and D.O. Toro. Vineyards planted on high density trellises to reduce yields.
Altitude	600-800M
Soils	Calcareous clay soils in Manchuela and Rioja, extremely poor, sandy soils in Toro
Climate & Harvest	Continental climate with Mediterranean and Atlantic influences Mid-September
Winemaking	48 hour cold soak in stainless steel prior to fermentation. Fermentation is inoculated with yeasts selected and cultured from their vineyards and cellar. Post fermentative maceration lasts eight days. The wine is cold stabilized and light micro-oxygenation is carried out to soften the tannins.
Production	Lightly fined and filtered 240,000 bottles; 20,000 cases.

Comments

The Eguren family produces Protocolo, one of the world's best value wines, from vineyards in Manchuela, Rioja, and Toro. They lease vineyards on long term contracts from farmers in Manchuela who grow Tempranillo on the limestone rich soils at high altitudes in this southeastern corner of Spain. The oldest vineyards are 35 years old, grown sustainably, and dry farmed. These conditions reduce yields and result in incredibly balanced but fruit forward Tempranillo. The Eguren family also blends 10-15% of the wine with young estate grown vineyards in Rioja and Toro, which are planted with massal selections from the family's best estate grown plots. For the first 10-15 years of these vineyards' lives, they are used for Protocolo before they graduate into the estate wines of Rioja and Toro.