

# ALTOS DE SAN ESTEBAN

## La Mendañona

### SAN ESTEBAN

Altos de San Esteban

**SAN ESTEBAN 2009**

Bordeaux style and to safeguard the high quality of our Viñas de Monte and La Mendañona, from the 2009 vintage, we have decided to release this wine in barrels of Monte and The Grapes of Mendañona we consider for tasting which have less potential for aging. With a shorter breeding in turn, claim that our approach serves as St. Stephen to his older brothers, being what it is like a wine more accessible and friendlier drink, without losing one bit of his personality.

- Winery: Marques de Bembibre S.L.
- Winemaking: Hermann R. White.
- Viticulture: Hermann R. White.
- Name of wine: San Esteban.
- Harvest: 2009.
- Classification of the harvest: Very Good.
- Bottled: November 2010.
- Vineyard: San Esteban (3 hectares), The Mendañona (1.8 hectares)
- Altitude: between 700 and 800 m.
- Municipalities: Albares of the Riverside and San Esteban del Toral
- Region: Bierzo.
- Soil: Red clay, sand stone and granite.
- Grape varieties: Mencia (35%), Cabernet Sauvignon (33%), Merlot (32%).
- Pattern: mostly 110-R.
- Age of vines: 10 years.
- Density of plantation: 3800 vines / Ha.
- Production / strain: 2.2 Kg
- Style of training and pruning: double cordon trellis.
- Short pruning.
- Irrigation: No.
- Leafless: Yes.
- Thinning of clusters: Yes.
- Harvest: Manual (strict selection) and small boxes.
- Date of harvest: Last week of October.
- Deposits: Stainless steel.
- Maceration: Yes, between 5 and 8 days to a few 10 ° C with dry ice.
- Fermentation temperature: 25-28 ° C on average.
- Post-fermentation maceration : No more than one week.
- Malolactic fermentation: 100% stainless steel.
- Aging: The wine is aged in barrels of oak wine French 225 and 500 l. The toast is always medium. Raising lasted 8 months with no racking.
- Alcohol: 14% Vol
- 2009 Production: 13000 bottles of 0.75 l

ALTOS DE **SAN ESTEBAN**  
2009

Mencia (35%),  
Cabernet-Sauvignon (33%),  
Merlot (32%).  
Arcilla roja, piedra y arenas graníticas  
8 meses en barricas francesas de 500 y 225 l.