

# CUENTAVIÑAS

Vinos de origen



**“The entire project revolves around a love for vineyards and respect for the environment. You could say that the philosophy of vineyard cultivation is similar to ecological and biodynamic [winemaking], although I personally shy away from those terms as they are simply general recipes to follow.”**

**-Eduardo Eguren**



EDUARDO EGUREN

## Eduardo Eguren

Fifth generation of the Eguren family and son of Marcos Eguren, the owner and Technical Manager of Viñedos y Bodegas Sierra Cantabria.

Eduardo's personal bond with the world of wine goes far beyond the professional sphere, since his passion for wine growing was instilled in him from a very young age by his grandfather, Guillermo Eguren, who slowly introduced his grandson to the magical world of vine-growing. His father, Marcos Eguren, passed on his love for wine during long days spent together in the winery. After finishing his Enology studies in Logroño in 2004, he completed internships with Juan Carlos López de Lacalle in Artadi, one of Spain's iconic wineries dedicated to the production of great world-renowned wines, such as Viña el Pisón 2004, which achieved the coveted maximum score of 100 Parker points.

The desire to acquire further professional training prompted Eduardo to further his education in the field of winemaking, enrolling on the Master in Wine-making and Enology at the Higher School of the Basque Country. After completing the course, he travelled to the USA to work as assistant winemaker for several renowned Californian wineries under the supervision of Sashi Moorman (Domaine de la Côte, Piedrasassi, Stolpman Vineyards). After returning to Spain, and with the intention of furthering his knowledge of the particularities of the global market, he travelled to the UK to collaborate with an iconic wine dealer. This experience gave him the opportunity to deepen and develop his understanding of consumer tastes and market trends.



EDUARDO EGUREN

In 2007 he joined Viñedos y Bodegas Sierra Cantabria full-time as a winemaker under the guidance of Marcos Eguren, with whom he created magnificent world-renowned wines such as Teso la Monja, Alabaster, Sierra Cantabria Magico, Sierra Cantabria CVC, La Nieta, El Bosque, Amancio, El Puntido or Señorío San Vicente, among others.

During his professional career, he has continually refreshed his knowledge in the sector by attending numerous international courses and conferences. In 2016 he decided to enrol in the Master in Winemaking, Enology and Wine Company Management at the University of La Rioja. He has also made various winemaking-related missions to different countries such as Australia, France, Portugal and the USA, always accompanied by great professionals and friends from the world of wine.

During the 11 years of experience acquired in Viñedos y Bodegas Sierra Cantabria, he has written numerous articles and received various awards from internationally renowned magazines such as Wine Spectator (“Six Producers Who Are Leading the Way”, October 2012) or Planeta Vino (“Yogurines del vino”, June 2010). After leaving the family nucleus in 2017, he decided to launch his own project, Cuentaviñas, together with his wife (an entrepreneur with a background in a traditional family business), and at the same time began to provide services as a Technical Advisor.



## Viticulture

“The entire project revolves around a love for vineyards and respect for the environment. You could say that the philosophy of vineyard cultivation is similar to ecological and biodynamic [winemaking], although I personally shy away from those terms as they are simply general recipes to follow.

In the quest for excellence and the natural balance of the vineyard, I take into consideration all the vine cultivation patterns inherited from previous generations, focusing all efforts on maintaining and preserving life in the soil with vegetation covers and balanced vegetation through the application of early defoliation techniques to ensure a balance between the vines and production.”

-Eduardo Eguren



## The Project

Cuentaviñas was launched in 2018, after the bittersweet coincidence of finding 3 jewels in the form of vineyards in his hometown, San Vicente de la Sonsierra, which, due to its privileged location and status as the cradle of great Spanish winemakers and enologists, has undoubtedly positioned itself as one of Rioja's great towns.

The small winery is located in Peciña, a district belonging to San Vicente de la Sonsierra. The building is an old 18th-century wine press, comprising a first floor where the barrels are housed for ageing, and an original underground cave dating from that period where bottled vintages were stored.

Cuentaviñas Alomado. “Ribarrey” Vineyard.



## Cuentaviñas Alomado

**Designation of Origin:** Rioja D.O.Ca

**Location:** San Vicente de la Sonsierra

**Varieties:** Co-planted vineyard: 80% Tempranillo, 10% Viura, 6% Malvasía, 4% Calagraño

**Vineyard:** Ribarrey

**Planting year:** Co-planted goblet-trained vineyard (1960) with high planting density. Located on south-west facing mountain slopes.

**Soil:** Calcareous-clay alluvial sediment with boulders and quartzites. Deep subsoil with high level of clay and loam.

**Climate:** Continental with strong Atlantic influence and moderated by the Sierra Cantabria mountain range.

**Winemaking process:** Joint harvesting of white and red varieties in 15kg boxes, double sorting table (bunches and berries), fermentation in small French oak vats and maceration-fermentation of destemmed grapes for 23 days. Late malolactic fermentation (May - June) in used 500-litre French oak barrels.

**Ageing:** 18 months in 500-litre barrels and 3 months in bottles in an 18th-century underground cave.

**Comments:** “Alomado” represents the most Atlantic and accessible interpretation of a single vineyard in a great area such as San Vicente de La Sonsierra.





Cuentaviñas Los Yelsores. “La Rad” Vineyard.



## Cuentaviñas Los Yeliones

**Designation of Origin:** Rioja D.O.Ca

**Location:** San Vicente de la Sonsierra

**Varieties:** 100% Tempranillo

**Vineyard:** La Rad

**Planting year:** Goblet-trained vineyard (1970) with high planting density. South-east facing vineyard located in the upper region of San Vicente de la Sonsierra at an altitude of 550 m.

**Soil:** Calcerous-clay with post glacial sedimentation (moraines) and a high proportion igneous rock, quartzite, and Yeliones (solid block of calcium carbonate for which the wine is named). These blocks of calcium carbonate provide balance in the vineyard and impart a marked freshness on the wine.

**Climate:** Continental with strong Atlantic influence and moderated by the Sierra Cantabria mountain range.

**Winemaking process:** Harvested in 15kg boxes, double sorting table (bunches and berries), fermentation in small French oak vats and maceration-fermentation of destemmed grapes for 28 days. Late malolactic fermentation (May - June) in new 500-litre French oak barrels.

**Ageing:** 18 months in 500-litre barrels and 3 months in bottles in an 18th-century underground cave.

**Comments:** “Los Yeliones” represents the magic of a vineyard in the upper region of San Vicente de la Sonsierra where the optimal ripening of the fruit expresses its more complex fruity-floral character and “Los Yeliones” imbue the wine with its fresher and chalky mouthfeel.



Cuentaviñas El Tizado. “El Hoyo” Vineyard.



## Cuentaviñas El Tizado

**Designation of Origin:** Rioja D.O.Ca

**Location:** San Vicente de la Sonsierra

**Varieties:** Great diversity of Tempranillo clones

**Vineyard:** El Hoyo

**Planting year:** Goblet-trained grafted vineyard (1923) with high planting density. South-west facing vineyard located in the quarry area of San Vicente de la Sonsierra at an altitude of 500 m.

**Soil:** Shallow sandy calcareous-clay composition stained by abundant ferric oxides (ferrites). The vineyard soil was formed over time by the degradation of sandstone.

**Climate:** Continental with strong Atlantic influence and moderated by the Sierra Cantabria mountain range.

**Winemaking process:** Harvested in 15kg boxes, double sorting table (bunches and berries), fermentation in small French oak vats and maceration-fermentation of de-stemmed grapes for 21 days. Late Malolactic fermentation (May - June) in new 228-litre French oak barrels.

**Ageing:** 18 months in 228-litre barrels and 3 months in bottles in an 18th-century underground cave.

**Comments:** “El Tizado” represents an atypical soil in the area due to its colour, since it is uncommon to find sandy soils stained (“tiznados” in Spanish) by ferric oxides. This poor soil imbues the wine with a blacker fruit character and an imposing and balanced structure.



Cuentaviñas CDVIN Garnacha. “Tejares” Vineyard.



## Cuentaviñas CDVIN Garnacha

**Designation of Origin:** Rioja D.O.Ca

**Location:** Upper area of the Najerilla valley (CORDOVIN)

**Varieties:** Garnacha 100%

**Vineyard:** Tejares

**Planting year:** Garnacha vineyard (1923), with high planting density. Located between the mountainous slopes of the Sierra de la Demanda, North-South exposure.

**Soil:** It has alluvial and colluvial sedimentation, with a ferrous clay composition and a deep subsoil with a high level of silt and clay.

**Climate:** Continental with strong Atlantic influence and moderated by the Sierra Cantabria mountain range.

**Winemaking process:** Joint harvesting of white and red varieties in 15kg boxes, double sorting table (bunches and berries), fermentation in small French oak vats and maceration-fermentation of destemmed grapes for 32 days. Late malolactic fermentation (May - June) in used 500-litre French oak barrels.

**Ageing:** 14 months in 500-litre barrels and bottle in an 18th-century underground cave.

**Comments:** Cuentaviñas CDVIN Garnacha represents the most Atlantic interpretation of one of the areas with the highest concentration of centenary Grenache, established at the foot of the Sierra de la Demanda in which these Ferrous Clay soils balance the vegetative cycle of the plant and show that purity of fresh and meaty fruit.



Cuentaviñas Tinto Fino. Ribera del Duero Vineyards.



## Cuentaviñas Tinto Fino

**Designation of Origin:** D.O. Ribera del Duero

**Location:** Ribera del Duero Burgalesa

**Varieties:** Tinta Fina masales selections (Tempranillo)

**Vineyard:** 3.5Ha of vineyards spread over 11 plots in the towns of Pedrosa de Duero, Roa, Anguix and Quintanamanvirgo.

**Planting year:** Vineyards planted since 1936 and 1958 hidden between pine forests and heights between 900 and 780 meters of altitude.

**Soil:** Deep alluvial sedimentation soils, sandy loam composition with a large amount of boulders and clay subsoils that help balance the vegetative cycle.

**Climate:** Continental Atlantic. Very long and cold winters. Short and dry summers marked by a very pronounced day / night heat exchange.

**Winemaking process:** Harvesting in 15kgs boxes, double sorting table (bunches and berries), fermentation in small French oak vats and maceration-fermentation of destemmed grapes for 19 days.

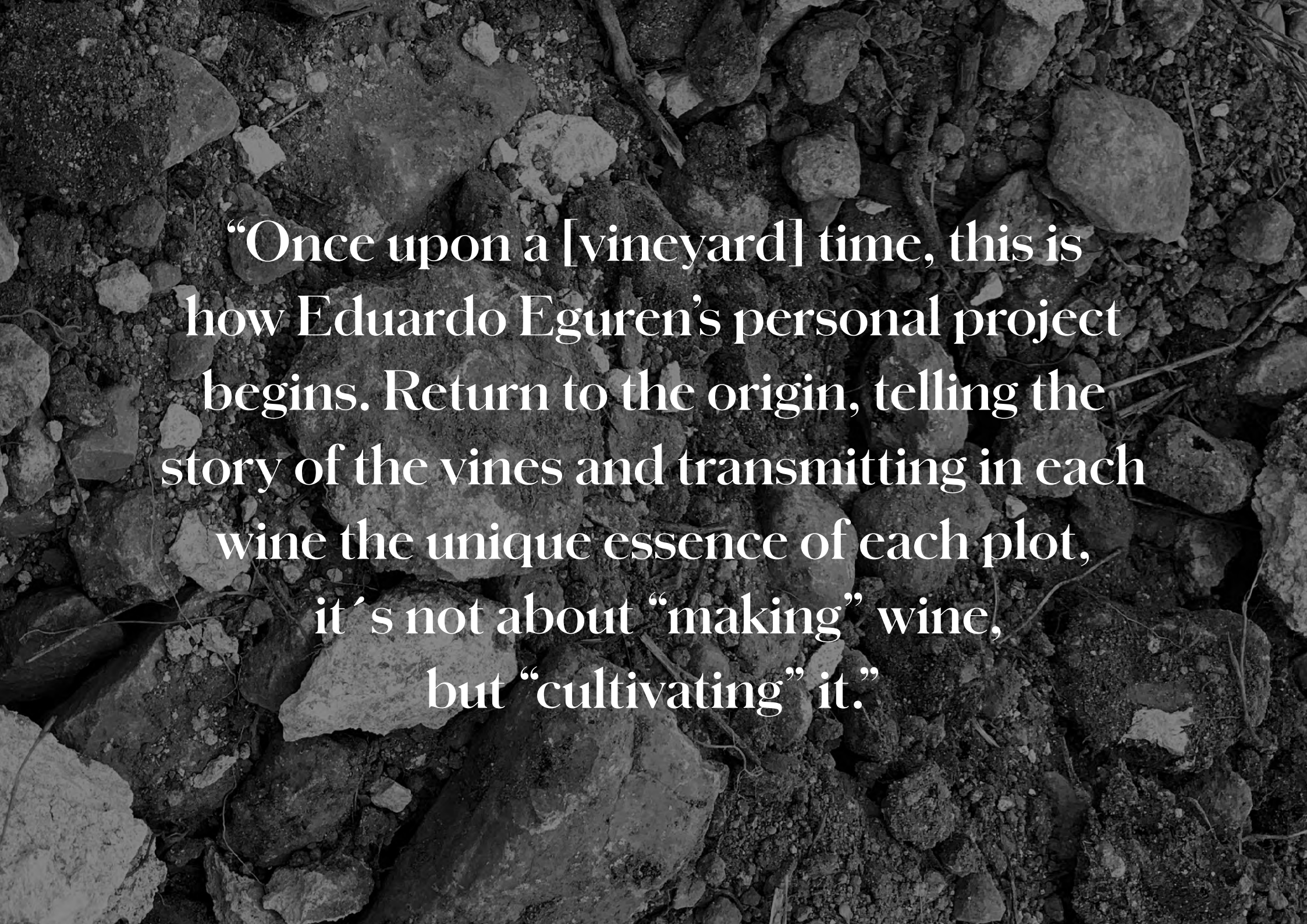
Late malolactic fermentation (May - June) in used 500-litre French oak barrels.

**Ageing:** 12 months barrels and 8months in concrete tanks.

**Comments:** Cuentaviñas Tinto Fino represents a variety very well acclimated to an area with extreme temperatures in which this poor soil prints a blacker fruit character, a docile and imposing structure without losing freshness and balance.







“Once upon a [vineyard] time, this is how Eduardo Eguren’s personal project begins. Return to the origin, telling the story of the vines and transmitting in each wine the unique essence of each plot, it’s not about “making” wine, but “cultivating” it.”

# CUENTAVIÑAS

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