




VIÑA
EGUÍA

Viña Eguía

**GRAN RESERVA
2009**

DOCa RIOJA

VINEYARD

Location: Selected plots in several locations in Rioja Alavesa and Rioja Alta.

Climate: Mediterranean with a continental and (in the western areas) atlantic influence. 2009 was a hot and very dry vintage. Fortunately, the September rains balanced the final quality of a year qualified as “Very Good”.

Soil: clay-ferrous and clay-limestone.

Variety: 100% Tempranillo of an average age of 40 years. Mostly grown in traditional gobelet system.

WINEMAKING

Harvest: Mostly by hand, at the beginning of October.

Fermentation: 20 days in stainless steel tanks.

Routines: Daily pumping-over routines in order to achieve the optimum colour and tannic extraction.

Aging: 30 months in American oak. 40% of these barrels are new and the rest are 3 years old. After this period, the wine ages 24 additional months in the bottle.

TASTING NOTES

Colour: Intense red cherry colour with a slight tawny rim.

Nose: Very complex, with expressive notes of ripe red fruits, spices, tobacco and a very fine leather aroma that comes from the fine aging.

Palate: Soft, deep and delicate, with a strong personality.

Aftertaste: Long, silky and velvety finish, pure pleasure.

Alcohol: 13,5% Vol.

FOOD HARMONIES

It is perfect with all kind of meats, specially roasted lamb and pork, as well as grilled and barbequed beef.

Veal and lamb stews.

Ideal with the great Riojan speciality: suckling lamb cutlets grilled on vine shots.

Cured cheeses.

SERVE AT 16-18 C (62-65 F)