



VIÑA
EGUÍA

Viña Eguía

RESERVA
2013

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. Rainy and cold, 2013 was a quite complex vintage which required a hard work in terms of grape selection. At the end it delivered a good quality.

Soil: clay-ferrous and clay-limestone.

Varieties: 100% Tempranillo of an average of 20 to 25 years. Grown both in trellis-trained and gobelet systems.

WINEMAKING

Harvest: Mostly by hand, it was done in different dates depending of each location.

Fermentation: 15 days in stainless steel tanks.

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

Aging: 24 months in American oak. 30% of the barrels are new and the rest are 3 years old. After this period, the wine ages 12 additional months in the bottle.

TASTING NOTES

Colour: Bright ruby red colour, with a good intensity.

Nose: Intense and complex, with very expressive and well integrated aromas. A ripe red fruit bouquet with hints of liquorice and fine nuances of the aging: spices, vanilla, Mediterranean herbs.

Palate: Round and balanced, velvety and elegant.

Aftertaste: Deep and very nice.

Alcohol: 13,5% Vol.

FOOD HARMONIES

It is perfect with all kinds of meat, specially roasted lamb and grilled beef.

Ideal with meat stews.

Very suitable with complex and strong recipes of oily fish –e.g. tuna and cod.

Cured cheeses.

Chocolate desserts.

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