



VIÑA
EGUÍA

Viña Eguía

**CRIANZA
2014**

DOCa RIOJA

VINEYARD

Location: Selected vineyards in several places throughout DOCa Rioja .

Climate: Mediterranean with a continental and (in the western areas) atlantic influence. 2014 was a dry and quite hot year. Rains during harvest required to put an intense attention into grape selection.

Soil: clay-ferrous and clay-limestone.

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

WINEMAKING

Harvest: grapes were picked mostly by hand, during the first days of October.

Fermentation: 15 days in stainless steel tanks.

Routines: Daily pumping-over.

Aging: 12 months in 3-years-old American oak barrels.

TASTING NOTES

Colour: Bright cherry red colour.

Nose: Nice and fresh, with marked aromas of a ripe red fruit bouquet. Subtle nuances from the aging in noble wood: liquorice, vanilla, balsamic notes.

Palate: Very balanced, fresh and tasty.

Aftertaste: Pleasing, round, with a persistent end.

Alcohol: 13,5% Vol.

FOOD HARMONIES

Ideal with typical Spanish tapas and cold meats.

Pasta and pizza with tomato sauce.

Roast and barbequed meats.

Beef burgers.

Semi-cured cheeses.

Meat paella.

SERVE AT 16-17 C (62-64 F)