



VIÑA
EGUÍA

Viña Eguía

**TEMPRANILLO
2015**

DOCa RIOJA

VINEYARD

Location: Selected plots in several locations throughout the whole area of the Rioja denomination.

Climate: Mediterranean with a continental and (in the western areas) atlantic influence. 2015 was one of the earliest harvests in history. It gave excellent conditions of freshness, elegance, as well as great aptitudes for aging.

Soil: Clay-ferrous and clay-limestone.

Variety: 100% Tempranillo, grown both in gobelet and in trellis-trained system. Its average age is 15-20 years.

WINEMAKING

Harvest: Mostly mechanized. It took place during the second half of September.

Fermentation: 14 days in stainless steel tanks.

Routines: Daily pumping-over.

Aging: 6 months in 3-years-old American oak barrels.

TASTING NOTES

Colour: Bright cherry red

Nose: Fresh, clean and well integrated. It shows an intense red fruit aroma combined with subtle scents from the aging: vanilla, coconut, balsamic notes, liquorice.

Palate: Fresh, full, vibrant and very savoury.

Aftertaste: A pleasant and quite long finish.

Alcohol: 14% Vol.

FOOD HARMONIES

Ideal for Spanish 'tapas': croquetas, potato 'tortilla', bravas...
'Jamón' and other Spanish cold meats.

All types of meat.

Semicured cheeses.

Pasta and pizza with a base of tomato-sauce.

SERVE AT 15-17 C (59-62 F)