



VIÑA
EGUÍA

Viña Eguía

ROSADO
2016

DOCa RIOJA

VINEYARD

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

Climate: Mediterranean with a continental and (in the western areas) atlantic influence. The last part of the 2016 vintage was defined by a hot and dry weather, which enhanced grape quality.

Soil: Clay-ferrous and clay-limestone.

Varieties: 50% Tempranillo and 50% Garnacha, both trellis-trained and gobelet-grown. Average age: 15-20 years.

WINEMAKING

Harvest: Mostly mechanized and during the second half of September.

Maceration: The grapes undergo 8 hours of skin contact before the juice is removed from the solids in a classic rosé winemaking method known as “ssangrado” (“saignée”).

Fermentation: 12 days in stainless steel vats under temperature control.

Aging: Young wine, with no barrel aging. It is kept two months in the bottle prior to its market launching.

TASTING NOTES

Colour: Raspberry pink colour, with violet reflections.

Nose: Intense fresh strawberry and cherry aromas, with a touch of red liquorice.

Palate: Fresh and balanced, very tasty.

Aftertaste: Persistent and fruity.

Alcohol: 13,5% Vol.

FOOD HARMONIES

Perfect as a refreshing apéritif.

Salads in vinaigrettes.

Pasta and rice.

Poultry and white meats.

Pizza.

SERVE AT 10 C (50 F)