



VIÑA  
EGUÍA

**Viña Eguía**

**BLANCO  
2016**

DOCa RIOJA

## VINEYARD

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**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 weeks of the 2016 vintage was defined by a hot and dry weather, which enhanced grape quality.

**Soil:** Clay-ferrous and clay-limestone.

**Variety:** 100% Viura, with an average age of 20 years. Vines are grown in trellis system.

## WINEMAKING

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

**Fermentation:** 12 days in temperature-controlled stainless steel vats in order to enhance the aromas and freshness of the wine.

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

## TASTING NOTES

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**Colour:** Bright, with golden and greenish reflections.

**Nose:** Fresh with floral and fruity notes of pear, apple and citrus fruits.

**Palate:** Juicy and crunchy taste, round and vibrant.

**Aftertaste:** Very fresh and pleasant.

**Alcohol:** 12,5% Vol.

## FOOD HARMONIES

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All kind of salads.

Pasta in light sauce.

Fried and steamed fish and shellfish

Seafood paella.

Sushi.

It is ideal by the glass, as aperitif.

**SERVE AT 9-10 C (48-50 F)**