

VIÑA EGUIA

D.O.	D.O.Ca. Rioja
Zone	Finca Montalvillo (Rioja Oriental)
Variety	Malvasía & Viura
Vintage	2525
Type	BLANCO SEMIDULCE

Vineyard Information

Location: Montalvillo Estate on the slopes of the Sierra de Yerga, one of the foothills of the Iberian System, in the easternmost part of the Rioja DOCa.

Altitude: Malvasía 580 m. / Viura 500 m.

Orientation: Northwest - Southeast

Morphology: Vineyards planted on a hillside. Vines in gravel.

Soil: Medium-depth loamy soil with a high presence of gravel, low organic matter content at the surface, and high limestone content at depth.

Climate: Inland Mediterranean, with dry summers and rainy autumns and springs. The altitude and slope result in more rainfall and cooler summer nights.

Winemaking and Ageing

Harvest: Grapes harvested at night, reaching an alcoholic potential of 13.5°.

Production: Gentle pressing in a horizontal pneumatic press, followed by settling of the must. Fermentation takes place at a low temperature (15°C) for 15 days, preserving the fresh and fruity aromas.

Style: Before the end of fermentation, with a residual sugar of 20g/L, the process is stopped by filtration and cooling, thus obtaining a semi-sweet, balanced and aromatic white wine.

Tasting

Pale yellow **colour** with greenish reflections.

On the **nose** it offers intense aromas of ripe white fruit and stone fruit, with floral notes and light honeyed hints.

On the **palate** it is unctuous and balanced, with a pleasant sweetness well balanced by the acidity, leaving a fresh and pleasant finish.

Pairing

Light appetizers and tapas, fresh salads, white fish, delicate shellfish, and mild cheeses. Its balanced sweetness also makes it ideal for fruit desserts or light pastries. Perfect as an aperitif or mid-afternoon wine, highlighting its freshness.

SERVING AT: 8°C – 10°C.

