

VIÑA EGUIA

The balance between fruit and oak gives this Crianza a very pleasant and harmonious character on the palate.

D.O.	D.O.Ca. Rioja
Zona	Selección Viñedos en la Denominación
Variedad	Tempranillo
Añada	2022
Tipo	CRIANZA

Vineyard Information

Situation: Selection of plots in vineyards in various locations of the Rioja DOCa.

Altitude: Between 350 and 550 meters.

Orientation: Variable.

Morphology: Vineyards on slopes, plateaus and small terraces.

Vineyard Age: Average of between 40-50 years.

Soil: Clay-calcareous, clay-ferrous type and alluvial.

Climate: Mediterranean with a marked influence Atlantic and continental.

2022 Vintage Rating: "VERY GOOD"

In Rioja, the growing season was marked by a dry winter and spring, and a very warm summer. These conditions reduced the size of the grapes, favoring excellent ripening, health, and concentration of aromas and color.

Winemaking and Aging

Harvest: Manual Fermentation: 15 days in tanks stainless steel.

Routines: Daily pump-over. Aging: 14 months of aging in barrels.

made of American and French oak.



Wine Tasting

Colour: Bright cherry red with a vibrant appearance.

Nose: Very pleasant, revealing aromas of ripe red fruit with subtle notes from oak ageing, including liquorice, white spices and balsamic hints.

Palate: Fresh, balanced and full-bodied, with ample flavour and a very enjoyable character.

Finish: Full and pleasant, with a persistent, lingering finish.

Pairing

Ideal with all kinds of Spanish tapas and cured meats.

All kinds of roasted and barbecued meats.

Pasta and pizza with a tomato base.

Beef hamburger.

Semi-cured cheeses.

Meat paellas and rice casseroles.

Serve at 17°C

