

# VIÑA EGUÍA

*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**

