

VIÑA EGUÍA

The complexity of the aging process, combined with Tempranillo's aging potential, results in a typical Rioja Gran Reserva. Elegant, yet with character.



D.O.	D.O.Ca. Rioja
Zona	Selección Viñedos en la Denominación
Variedad	Tempranillo
Añada	2015
Tipo	GRAN RESERVA

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.

2015 Vintage Rating: "VERY GOOD"

One of the earliest vintages in history. It offered excellent freshness and elegance, as well as great aging potential.

Winemaking and Aging

Harvest: Hand-harvested.

Fermentation: 15 days in stainless steel tanks.

Winemaking routines: Daily pump-overs.

Ageing: 24 months in a combination of American and French oak barrels, followed by at least 36 months of bottle maturation.

Wine Tasting

Colour: Intense cherry red with a coppery rim.

Nose: Very complex, with expressive notes of ripe red fruit, spice, tobacco and fine leather—aromas characteristic of careful ageing in quality oak.

Palate: Smooth, deep and delicate, with distinctive character.

Finish: Persistent, silky and velvety, offering pure pleasure.

Pairing

It's perfect with all kinds of meat, especially roast lamb, suckling pig, and grilled cuts of beef.

Lamb and beef stews.

Ideal with the great Rioja specialty: suckling lamb chops cooked over vine shoots.

Cured cheeses.

Serve at 16-18 °C

