

# VIÑA EGUIA

D.O.	D.O.Ca. Rioja
Zone	Finca Montalvillo (Rioja Oriental)
Variety	Maturana Blanca
Vintage	2024
Type	Blanco
Special	Own vineyards at high altitude

## 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. Elevation: 569 m.

**Orientation:** Northwest - Southeast. Morphology: Vineyards planted on a slope. Vines in gravel.

**Soil:** Medium-depth loam, high gravel content, low organic matter content at the surface, 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.

**2024 Vintage:** Rated **GOOD** by the Regulatory Board. In Rioja Oriental, it was characterized by homogeneous ripening favored by warm and well-managed climatic conditions, resulting in wines with an expressive profile, good aromatic intensity, ripe fruit, balance and a pleasant structure.

## Winemaking and Aging

**Harvest:** Night harvest in September. At its optimal point of ripeness.

**Routines:** gentle pressing in a horizontal pneumatic press. Must settling and fermentation at low temperature (15 degrees) for 15 days.

## Cata

**Appearance:** Yellow with greenish reflections, bright and clean, reflecting its youth and natural acidity.

**Nose:** Fresh and intense, with citrus notes, white fruit and herbal and floral nuances, characteristic of Maturana Blanca for its delicate and mineral aromatic profile.

**Palate:** Lively and balanced entry, with marked acidity and light body, thanks to its natural structure and low alcohol content.

**Aftertaste:** Clean and persistent finish, with citrus and herbal notes that prolong the typical freshness of this ancestral Rioja variety.

## Pairing

Ideal with white fish, shellfish, and light rice dishes. It pairs well with grilled vegetables and vegetable dishes. It's also a good match with fresh and young goat cheeses, where its acidity and freshness are perfectly balanced.

**Serve at 8-10 °C**

