

# VIÑA EGUIA



D.O.	D.O.Ca. Rioja
Zone	Finca Montalvillo (Rioja Oriental)
Variety	Mazuelo
Vintage	2024
Type	Red Wine
Special	Own vineyards at 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.

**Altitude:** between 525 – 585 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:** Hand-picked during October at the grapes' optimal ripeness. Mazuelo is a long-cycle variety, which is why it is one of the last to be harvested.

**Routines:** Destemming of the grapes and fermentation for 10 days in stainless steel tanks at controlled temperature (24 degrees) with periodic pump-overs that are not very intense.

## Cata

**Appearance:** Intense ruby red with violet reflections, clean and bright, showing youth and concentration.

**Nose:** Aromas of ripe red fruit (cherry, raspberry) combined with spicy and herbal touches; the Mazuelo contributes this aromatic freshness and a slightly earthy character.

**Palate:** Firm and lively entry, with present but ripe tannins, good acidity and medium body; the Mazuelo provides structure, longevity and balance to the whole.

**Aftertaste:** Persistent and elegant, with hints of red fruit and spices.



## Pairing

Grilled red meats, lamb or beef stews, Iberian cured meats, and aged cheeses. It also goes well with mushrooms and roasted peppers.

**Serve at 15-17 °C**

