

VIÑA EGUIA

A full-bodied and structured wine that expresses the selection of different vineyards in Rioja and the complexity of its aging.

D.O.	D.O.Ca. Rioja
Zona	Selección Viñedos en la Denominación
Variedad	Tempranillo
Añada	2020
Tipo	RESERVA

Vineyard Information

Situation: Selection of plots in vineyards in various locations of the D.O.Ca. Rioja.

Altitude: Between 350 and 550 meters.

Orientation: Variable.

Morphology: Vineyards on slopes, plateaus and small terraces.

Vineyard Age: Average of between 40 years.

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

Climate: Mediterranean with a marked influence Atlantic and continental.

2020 Vintage: Rating "VERY GOOD"

2020 was a very rainy and challenging year, but it yielded an excellent harvest in terms of both the health and ripeness of the grapes. The harvest, shaped by some organizational adjustments due to the COVID-19 pandemic, resulted in grapes of exceptional quality.

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 12 months of bottle maturation.



Wine Tasting

Colour: Bright ruby red with a rim showing subtle terracotta tones.

Nose: Intense and complex, with expressive aromas reflecting well-integrated maturation. Notes of spice, vanilla, aromatic herbs and ripe fruit.

Palate: Balanced and full-bodied, with a long, elegantly rounded flavour.

Finish: Very pleasant and persistent.



Pairing

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

Ideal with meat stews.

Recommended with some strong preparations of oily fish, such as cod Rioja-style.

Quality cured cheeses and sausages.

Serve at 16-18 °C

