

VIÑA EGUÍA

*Fresh, aromatic, jovial.
It features a very subtle, pale pink color.*

D.O.	D.O.Ca. Rioja
Zona	Various sites within the Denomination
Variedad	Tempranillo, Garnacha & Viura
Añada	2025
Tipo	Rosado

Wine Tasting

An expressive, authentic wine that captures the best of each variety.

Colour: Raspberry pink, with violet highlights.

Nose: Intense aromas of fresh strawberry and cherry, with a hint of red licorice.

On the palate: Fresh and balanced, very tasty.

Aftertaste: Persistent and very floral.

Vineyard Information

Location: Selection of vineyards in various locations of the Rioja DOCa.

Altitude: Between 350-550 meters.

Orientation: Variable.

Morphology: Vineyard on plateau, gentle slope and terraces.

Vineyard Age: From 10 to 40 years.

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

Climate: Inland Mediterranean, with the unique nuance that altitude provides.

Winemaking and Aging

Harvest: Nighttime mechanics to avoid high temperatures.

Fermentation: Rosé is made by bleeding the red grapes. 20 days in stainless steel tanks at low temperature (14 degrees) to preserve the aromas.



Pairing

Perfect as a refreshing appetizer.

Tapas.

Salads in vinaigrettes.

Pasta and rice.

Poultry and white meats.

Pizzas.

Serve at 7-9 °C

