

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	Garnacha, Viura & Mazuelo
Añada	2025
Tipo	Rosado

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.

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.

Pairing

Perfect as a refreshing appetizer.

Tapas.

Salads in vinaigrettes.

Pasta and rice.

Poultry and white meats.

Pizzas.

Serve at 7-9 °C

