



VIÑA EGUIA

Herbal notes characteristic of the variety stand out, refined by working with lees in tanks.

D.O.	D.O. Rueda
Zona	Various vineyards within the Rueda designation of origin.
Variedad	
Añada	2025
Tipo	Blanco

Vineyard Information

Location: Selected vineyards in several locations within the Rueda Designation of Origin, in north-central Spain (Valladolid).

Altitude: From 700 to 850 meters.

Orientation: Variable.

Morphology: Gentle slopes and wide plateaus.

Vineyard Age: Average of 25 years.

Soil: Calcareous brown soils with gravel.

Climate: Continental with cold winters and hot, dry summers. Strong contrast between nighttime and daytime temperatures.

Winemaking and Aging

Harvest: Nighttime mechanics to avoid high temperatures.

Fermentation: Cryomaceration of the grapes and fermentation at controlled temperature, with subsequent aging on its fine lees in tanks.



Wine Tasting

Visually, it presents a straw-yellow colour, with steely greenish nuances, very clean and bright.

On the **nose**, complex and intense aromas of a floral character and light touches of fruit such as green apple and pear are appreciated, accompanied by clear herbaceous memories typical of the Verdejo variety.

On the **palate** it is fresh, ample, with good acidity and a bitter aftertaste that characterizes the native variety of the area.

Pairing

Perfect to accompany appetizers. Cold soups and steamed vegetables.

All kinds of green and fruit salads. Seafood paellas and pasta recipes. Creamy cheeses, white meats

Serve at 9-10 °C

