



# VIÑA EGUÍA

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

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

## 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**

