



VIÑA EGUIA

Expressive and authentic, this wine showcases the best of each variety. The resurgence of Garnacha brings freshness and sweet, fruity notes, combined with a Rioja classic: Tempranillo, offering structure and colour.

D.O.	D.O.Ca. Rioja
Zona y variedad	Garnacha, Finca Montalvillo, Rioja Oriental. Tempranillo, Rioja Alavesa.
Añada	2024
Tipo	Tinto

Vineyard Information

Location: Tempranillo, Rioja Alavesa. Garnacha, Finca Montalvillo (Rioja Oriental)

Altitude: 450 m. Tempranillo and 500 m. Garnacha.

Orientation: East-West (Garnacha) - Variable (Tempranillo).

Morphology: Slightly sloping hillside (Garnacha) and alluvial plain (Tempranillo).

Soil: Garnacha is planted in clay-limestone soils with a predominance of pebbles.

Tempranillo grows in white clay-limestone soils.

Climate: Inland Mediterranean, with the unique nuances provided by altitude.



Wine Tasting

An expressive and authentic wine that showcases the best of each variety.

Garnacha contributes freshness with sweet, fruity and floral notes, perfectly balanced by a Rioja classic: Tempranillo, which provides structure and colour.

Color: bright cherry red.

Nose: very aromatic with notes of ripe fruit, floral notes and a spicy sensation.

Palate: Sweet and fresh on the palate with a balanced body. Aftertaste: Very fruity

Pairing

Cured meats and grilled meats. Grilled vegetables. Of course, it's an ideal wine by the glass, during aperitifs and with tapas.

Serve at 14-16 °C



Winemaking and Aging

Harvest: Mechanically harvested

Fermentation: 8-10 days in tanks of stainless steel at controlled temperature.

Routines: Cold pre-maceration to promote the extraction of aromatic precursors, with daily pump-overs to ensure optimal colour and aroma extraction.