



# 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.*

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

## 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.

## 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.



## Wine Tasting

*AAn 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**

