



# VIÑA EGUIA

*Mazuelo is the perfect complement to Tempranillo, providing a touch of acidity and freshness, and allowing us to discover different aspects of Rioja.*

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

## Vineyard Information

**Location:** Mazuelo, Finca Montalvillo (Rioja Oriental) and Tempranillo (Rioja Alavesa).

**Altitude:** Mazuelo, 550 m. Tempranillo, 450 m.

**Orientation:** East-West (Mazuelo) and various Tempranillo orientations.

**Morphology:** Slightly sloping hillside (Mazuelo) and alluvial plain in the case of Tempranillo.

**Vineyard Age:** 35 years Mazuelo, 20 years Tempranillo.

**Soil:** Mazuelo is grown in clay-limestone soils where pebbles predominate. Tempranillo is grown in white clay-limestone soils.

**Climate:** Inland Mediterranean, with the unique nuance that altitude provides.



## Winemaking and Aging

**Harvest:** Mechanized.

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

**Routines:** Cold pre-maceration for To promote the extraction of aromatic precursors. Daily pump-overs to obtain good extraction of color and aromas.

## Wine Tasting

*Elegant, fresh, balanced*

**Colour:** cherry red, bright and high intensity.

**Nose:** Notes of red and black fruit with a remarkable freshness. Along with hints of spice and licorice.

**On the palate:** juicy and pleasant, with an intense presence of red fruits. It has a balanced body, as does the acidity.

**Aftertaste:** very tasty and pleasant.

## Pairing

Sausages: cured ham, Iberian sausages, etc.

Grilled vegetables.

Pasta and rice recipes based on meat sauces.

Roast meats: lamb chops, pork tenderloin, barbecue chicken.

It is an ideal wine by the glass, during aperitifs and tapas.

**Serve at 14-16 °C**

