



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	Mazuelo, Finca Montalvillo, Rioja Oriental.
	Tempranillo, Rioja Alavesa.
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

