

VIÑA EGUIA

A perfect balance between the aromatic character of Viura and the structure and persistence of Tempranillo Blanco. On the palate, it is very fruity, fresh and well-rounded.

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| D.O. | D.O.Ca. Rioja |
| Zona | Varias ubicaciones de la Denominación |
| Variedad | Viura & Tempranillo Blanco |
| Añada | 2025 |
| Tipo | Blanco |

Vineyard Information

Situation: Selection of vineyards in several locations of the Rioja DOCa.

Altitude: Between 350-550 meters.

Orientation: Variable.

Morphology: Vineyard on plateau, gentle slope and terraces.

Vineyard Age: 5 to 40 years **Soil:** Clay-ferrous, clay-calcareous and alluvial soils.

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

Winemaking and Aging

Harvest: Mechanical harvesting is carried out at night to avoid high temperatures, while the Viura grapes are hand-harvested.

Fermentation: 20 days in stainless steel tanks at low temperatures to preserve the aromas.

Winemaking routines: Very gentle pressing using a vertical pneumatic press, with selection of the finest free-run musts.



Wine Tasting

An expressive, authentic wine that captures the best of each variety.

Color: light yellow, with greenish highlights.

Nose: aromas of citrus fruits, with notes of white flowers and tropical hints (mango, pineapple).

Palate: fresh and structured. Pleasant acidity sensation.

Aftertaste: tasty and ample, with good freshness.

Pairing

Aperitif and cocktail. Ideal with pickled tapas.

Seafood rice dishes and fideuàs.

Grilled fish, fried fish.

All types of seafood.

Salads.

White meats: chicken, turkey.

Serve at 7-9 °C

