

# VIÑA EGUÍA

*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.*

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**

