

VINA EGUÍA

CRianza 2007



Description:

Vivid medium cherry color. Very fine mature oak aromas, including vanilla, coconut and balsamic notes, well-balanced with fruit and liquorice hints, as well as mature red fruit. The palate is full and elegant, leaving a very pleasant, fresh sensation in the finish. It is the perfect wine for everyday drinking.

Winemaker's Notes:

Selected grapes from Rioja Alavesa vineyards. Soils are very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 20 to 25 years and are grown using the traditional "gobelet" system. Fifteen days of fermentation take place and the maceration process is done in stainless steel in temperature controlled vats with daily pumpovers in order to achieve the optimum color and tannin extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is racked twice before going into oak barrels. The wine is aged in American oak for 12 months, with one racking.

Serving Hints:

This Crianza goes very well with all type of meats, especially beef, as well as with cured and semi-cured cheeses. Ideal for Spanish "tapas" and all kind of appetizers.

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: Rioja
GRAPE VARIETY: 100% Tempranillo

EXCLUSIVE USA IMPORTER:

Quintessential Wines
1310 2nd Street
Napa, CA 94559
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	31.3	9.44	11.81	12.44	5x14	89117800136-0

