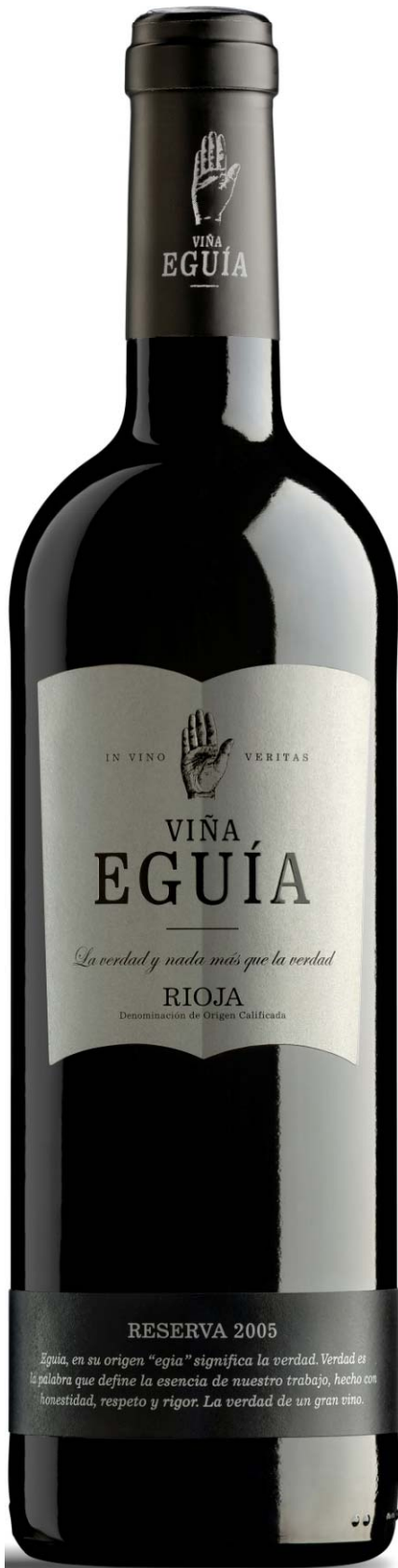


VINA EGUÍA

RESERVA 2007



Description:

This wine is a bright, ruby red color, with brick red hints. The aromas are intense and complex, with vanilla, spiced and aromatic herbs perfectly blended with mature red fruit. The mouth shows very balanced, fine, elegant and rounded structure. It has a long, very pleasing finish.

Winemaker's Notes:

Selected grapes come from the Rioja Alavesa vineyards. Soils are a very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 30 years and are grown using the traditional "gobelet" system. Twenty days of fermentation take place and maceration is conducted in stainless steel, temperature-controlled vats with daily pumpovers in order to achieve the optimum color and tannin extraction. Malolactic fermentation happens in stainless steel tanks and then the wine is racked twice before going into oak barrels. The wine is aged in American and French oak barrels for 24 months with three rackings. There is further bottle ageing of two years prior to release.

Serving Hints:

Ideal all type of grilled and roasted meats. It also matches well with strong fish and all kind of cured cheeses. Tasty with chocolate desserts and puddings.

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%	33.51	9.44	11.81	12.44	5x14	89117800137-7

