

# VIÑA EGUÍA

2016  
RESERVA



## WINE DATA

### Producer

Bodegas Muriel, S.L.

### Region

Rioja (D.O.Ca)

### Country

Spain

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### Wine Composition

100% Tempranillo

### Alcohol

13.5%

## DESCRIPTION

Bright ruby-red color. Intense and complex nose that shows a well-integrated ripeness. Notes of ripe fruits, spices, vanilla and Mediterranean herbs. Along with the elegant, round, and fully-balanced palate, there is a deep finish.

## WINEMAKER NOTES

The wine came from selected vineyard plots in several places throughout the Rioja denomination. The soils were clay-ferrous and clay-limestone, and the vines that averages 20-25 years were grown in both gobelet and trellis-trained systems. The climate was Mediterranean, with a continental and (in the western areas) Atlantic influence. The end of the 2016 vintage by very hot and dry weather which had a positive role in obtaining a high-quality harvest. The vintage was officially qualified as "VERY GOOD".

The harvest was mostly mechanized, and it took place during the second half of September and the beginning of October. The wine was fermented for 15 days in stainless-steel tanks, and there was daily pumping-over. The wine was aged for 24 months in 30% new and 70% used American oak barrels. The wine then ages in the bottle for an additional 12 months.

## SERVING HINTS

Suggested serving temperature of 59 – 62 F (16 – 17 C). Excellent with all types of meat, especially roasted lamb, grilled beef, meat stews, or even high-quality cold meats. Works well with curated cheeses. Also good with oily fish dishes in strong recipes such as a Rioja-style cod fish.