# EGUÍA

## 2020 **TEMPRANILLO**



## DESCRIPTION

The 2020 Vina Eguia Tempranillo is a bright cherry red color, with a nose of intense red fruit aromas, combined with subtle scents from oak ageing -- vanilla, coconut, balsamic notes, and licorice. The palate is fresh, full, and very savory, with a vibrant structure. It has a pleasant and quite a long finish.

# WINEMAKER NOTES

The grapes for this wine come from Bodegas Muriel Estate Vineyards in Rioja Alavesa, with the vines averaging around twenty years of age and grown on a combination of Clay-Ferrous and Clay-Limestone soil. The climate is Continental Mediterranean, with a strong Atlantic influence. The 2020 vintage was rainy and complex, but very good in terms of the harvest. The grapes were picked in the last few days of September. After destemming, the grapes are pressed and the juice transferred into stainless steel vats. Fermentation was conducted over fourteen days, with daily pump-over. The wine then went into three-year-old American oak barrels for six months' ageing.

#### **INTERESTING FACTS**

The Vina Eguia winery and vineyards were established in 1973 in Elciego and purchased by Bodegas Muriel in 2010. Elciego is a town in the Rioja Alavesa, which borders the Spanish "Basque" region, and the language spoken there often includes Basque words, such as "Eguia" which means "truth." The brand is symbolized by an open hand over the label, which is in the shape of an open book – analogous to putting one's hand on a bible to swear to the truth of what one is saying.

#### SERVING HINTS

Ideal with all type of meat, including beef and other red meats, various semi-cured cheeses and very good with Spanish "tapas" and tomato based pizzas.

#### Quintessential Wines