

VINA EGUÍA

BLANCO 2014



Description:

Clear, bright straw-yellow with a greenish rim, this fresh white wine is clean and vivid. Its nose is intensely fruity, with elegant notes of citrus fruits, white flowers, herbs and fresh hay. The palate is dry and pleasant, with a well-balanced acidity that invites another sip. The finish is persistent and rich.

Winemaker's Notes:

The grapes come from vines over 25 years old, planted in several Rioja locations. The soils are comprised of a mixture of chalk, sand and clay he soils are mostly of the poor, chalky type with a clay-sandy texture. The vines are grown using both the traditional “gobelet” system and the trellis-trained system. The fermentation process takes place in stainless steel tanks at low temperatures to preserve as much of the aromas as possible.

Serving Hints:

This wine is ideal with grilled white fish, smoked fish and all types of shellfish. It also pairs with salads and grilled vegetables, and is perfect with light poultry recipes. Serve slightly chilled.

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: Rioja, D.O.C.a
GRAPE VARIETY: 100% Viura
RESIDUAL SUGAR: 2 g/l
TOTAL ACIDITY: 5.27 g/l
pH: 3.32

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	Ibs	L	W	H	Pallet	UPC
12	750	13%	31.53	12.60	9.45	12.01	5x14	89117800101-8

