

VINA EGUÍA

RESERVA 2014



Description:

This wine has a bright, ruby red color. The aromas are intense, expressive and well-integrated. Hints of liquorice in a ripe red fruit bouquet. Fine nuances of the aging: spices, vanilla, Mediterranean herbs. It is round, velvety, and elegant. It has a deep and pleasant finish.

Winemaker's Notes:

Grapes for the 2014 vintage were selected from an average of 25 year-old vineyards configured in both trellis-trained & the traditional gobelet system in Rioja Alavesa, with some coming from Rioja Alta. In both areas, soils are clay-ferrous and clay-limestone, suitable for vine-growing, since it allows for perfect drainage. 2014 was a dry & hot year. Once in the winery, fermentation of the must took place over 15 days, & maceration was conducted in stainless steel temperature-controlled vats with daily pump-overs in order to achieve optimum color & tannin extraction. Malolactic fermentation occurred in stainless steel tanks & then the wine was racked twice before moving to oak barrels. It was aged in American oak barrels (30% new, & the rest are 3 years old) for 24 months. There was a further bottle aging of 12 months prior to release.

Serving Hints:

Suggested serving temperature of 62-65° F. Ideal for roasted and grilled meats (especially pork, lamb, veal & beef), meat stews, as well as with strong recipes with oily fish. It also works with cured cheeses & chocolate desserts.

PRODUCER:	Bodegas Muriel, S.L.
COUNTRY:	Spain
REGION:	Rioja
GRAPE VARIETY:	100% Tempranillo
ALCOHOL %:	13.5%
RESIDUAL SUGAR:	1.70 g/l
pH:	3.63
TOTAL ACIDITY:	5.3 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	33.51	9.44	11.81	12.44	4x14	89117800137-7	2843364400005-5

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