

VIÑA EGUÍA

2017
RESERVA



WINE DATA

Producer

Bodegas Muriel, S.L.

Region

Rioja (D.O.Ca)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

14.5%

Total Acidity

5.2 G/L

Residual Sugar

3.10 G/L

pH

3.71

DESCRIPTION

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

WINEMAKER NOTES

Grapes for this wine were selected from an average of 25-year old vineyards configured in both trellis-trained and the traditional goblet 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. Fermentation of the must took place over 15 days and 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 and then the wine was racked twice before moving to oak barrels. It was aged in American oak barrels for 24 months (30% new, and the rest was 3 years old). There was further bottle aging of 12 months prior to release.

INTERESTING FACTS

The Viña Eguía winery and vineyards were established in 1973 in Elciego and purchased by Bodegas Muriel in 2010. Elciego is a town in the Rioja Alavesa, bordering the Spanish "Basque" region, and the language spoken there often includes Basque words, such as "Eguía" 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 for roasted and grilled meats, especially pork, lamb, veal and beef. Meat stews as well as fish, cured cheeses and chocolate desserts.