

VIÑA EGUÍA

2018
TEMPRANILLO



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

13.5%

Total Acidity

5.2 G/L

Residual Sugar

1.4 G/L

pH

3.69

DESCRIPTION

This wine has a bright cherry color, is fresh and clean and well-integrated. Shows intense red fruit aromas combined with subtle notes from the aging including vanilla, coconut, balsamic notes and licorice. The palate is fresh, full and vibrant with a very savory and pleasant, lingering finish.

WINEMAKER NOTES

Selected grapes come from several locations throughout the whole area of the Rioja denomination. The soil is clay-ferrous and clay-limestone. The vines have an average age of 15-20 years and are grown using both the traditional “gobelet” system and in a trellis-trained system. Fourteen days of fermentation take place and the maceration process is done in temperature controlled stainless steel vats with daily pump overs in order to achieve the optimum color and tannin extraction. Malolactic fermentation takes place and then the wine is racked twice before going into 3-year-old American oak barrels for 6 months, with one racking. This vintage has been officially declared as good.

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.