

VIÑA EGUÍA

2019 VINA EGUIA TEMPRANILLO

WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

14.5%

DESCRIPTION

A bright cherry-red color. On the nose, it is fresh, clean and well-integrated. There are intense aromas of red fruits combined with subtle scents of vanilla, coconut, balsamic notes, and liquorice. The palate is fresh, full, vibrant, and very savory – with a pleasant and very long finish.

WINEMAKER NOTES

The wine came from selected vineyard plots in several places throughout the Rioja denomination. The soils were clay-ferrous and clay-limestone, and the vines that averages 15-20 years were grown in both gobelet and trellis-trained systems. The climate was Mediterranean, with a continental and (in the western areas) Atlantic influence. The 2019 vintage was defined by good weather conditions which helped lead to a balanced and high-quality harvest. It was officially qualified as EXCELLENT by the Rioja Regulatory Council. The harvest was mostly mechanized, and it took place during the second half of September. The wine was fermented for 14 days in stainless-steel tanks, and there was daily pumping-over. The wine was aged for 6 months in 3-year-old American oak barrels.

INTERESTING FACT

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 and on a bible to swear to the truth of what one is saying.

SERVING HINTS

Suggested serving temperature between 59 – 62 F (15 – 17 C). Ideal with all kinds of meats (beef, pork, lamb, etc.), pastas and pizza with a base of tomato sauce, Jamon and other Spanish cold meats, Spanish “tapas” like croquets, potato tortillas, bravas, and semi-cured cheeses.

