

VIÑA EGUÍA TEMPRANILLO 2021

DOCa Rioja, Spain



TASTING NOTES: This Tempranillo is a bright cherry red color, with a nose of intense red fruit aromas, combined with subtle scents from oak ageing -- vanilla, coconut, balsamic notes, and licorice. The palate is fresh, full, and very savory, with a vibrant structure. It has a pleasant and quite a long finish.

VITICULTURE: The grapes for this wine come from Bodegas Muriel Estate Vineyards in Rioja Alavesa, with the vines averaging around twenty years of age and grown on a combination of Clay-Ferrous and Clay-Limestone soil. The climate is Continental Mediterranean, with a strong Atlantic influence.

VINIFICATION: After destemming, the grapes are pressed and the juice is transferred into stainless steel vats. Fermentation was conducted over fourteen days, with daily pump-over. The wine then went into three-year-old American oak barrels for six months of aging.

FAMILY: In 1926, Bodegas Murua was founded by José Murua in Rioja Alavesa, one of the three sub-regions of Rioja. Determined to follow in his father's footsteps, Julián Murua Entrena began his own wine journey specializing in the art of blending, eventually establishing Bodegas Muriel in 1982. Bodegas Muriel excels at producing elegant and complex Reserva-designated Riojas. Julián and his son Javier now run the winery with a mission to meld the long-held winemaking traditions of the region with the new technologies of today.

The Viña Eguía winery and vineyards were established in 1973 in Elciego and purchased by Bodegas Muriel in 2010. Elciego is a historic village in the Rioja Alavesa, which borders 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.

PRODUCER: Bodegas Muriel

REGION: DOCa Rioja

GRAPE(S): 100% Tempranillo

SKU: EGTM217

ALCOHOL: 14%

TOTAL ACIDITY: 5.02

RESIDUAL SUGAR: 1.1

pH: 3.63