

VINA EGUÍA

BLANCO 2016



Description:

This wine is a bright pale yellow color with greenish reflections. The fruit in the nose and palate are fresh, with notes of pear, apple and citrus. The palate is juicy, with floral hints. The mouthfeel is round and vibrant and the finish is fresh and pleasant.

Winemaker's Notes:

Grapes are selected from several locations throughout Rioja, where the soil is clay-limestone. The vines have a medium age of 15 to 20 years and are grown using the trellis-trained system. Fermentation takes place in stainless steel, temperature-controlled vats with daily pump-overs in order to enhance the aromas and freshness of the wine. It sees no oak and is bottled immediately.

Serving Hints:

This wine is best served with pastas in light sauces, fried and steam fish, sushi and all kinds of salads. Ideal by-the-glass as an aperitif, served chilled.

PRODUCER:	Bodegas Muriel, S.L.
COUNTRY:	Spain
REGION:	Rioja, D.O.Ca
GRAPE VARIETY:	100% Viura
ALCOHOL %:	12.5%
RESIDUAL SUGAR:	1.6 g/l
TOTAL ACIDITY:	5.30 g/l
pH:	3.19

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	31.53	12.60	9.45	12.01	4x14	89117800139-1	2843364400003-1

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