

VINA EGUÍA

CRianza 2015



Description:

A bright cherry color and a fresh nose, with pronounced aromas of ripe, red fruit and subtle notes of vanilla, licorice, and balsamic from aging in oak. The palate mimics the nose, balanced and harmonious, with a round, pleasing and persistent finish.

Winemaker's Notes:

The grapes for this wine come from a careful selection of vineyards, with average age of 20 years, throughout Rioja DOCa. Vines are planted in soils of clay-limestone and clay-ferrous texture, growing in a Mediterranean climate with Atlantic influences, in both the trellis-trained and gobelet systems. The 2015 growing season was dry and very hot, with rain during the mid-September harvest that made the grape selection process much more exacting. Fermentation and maceration was carried out over 15 days in stainless steel vats, with a daily pump-over routine necessary for the optimum extraction of color and tannins. The wine is matured for 12 months (as is required for the Crianza designation) in three year old American oak barrels.

Serving Hints:

This Crianza pairs well with tapas and cold meats. It is a great choice with roasted and barbequed meats, gourmet burgers, pizza and pasta in red sauce, semi-soft cheeses and paella made with chicken and sausage.

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: Rioja, D.O.C.a
GRAPE VARIETY: 100% Tempranillo
ALCOHOL %: 13.5%

Pack	Size	Lbs	L	W	H	Pallet	UPC/EAN	SCC
12	750	32.19	12.60	9.41	11.97	5x14	843364400004-4	TBD

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