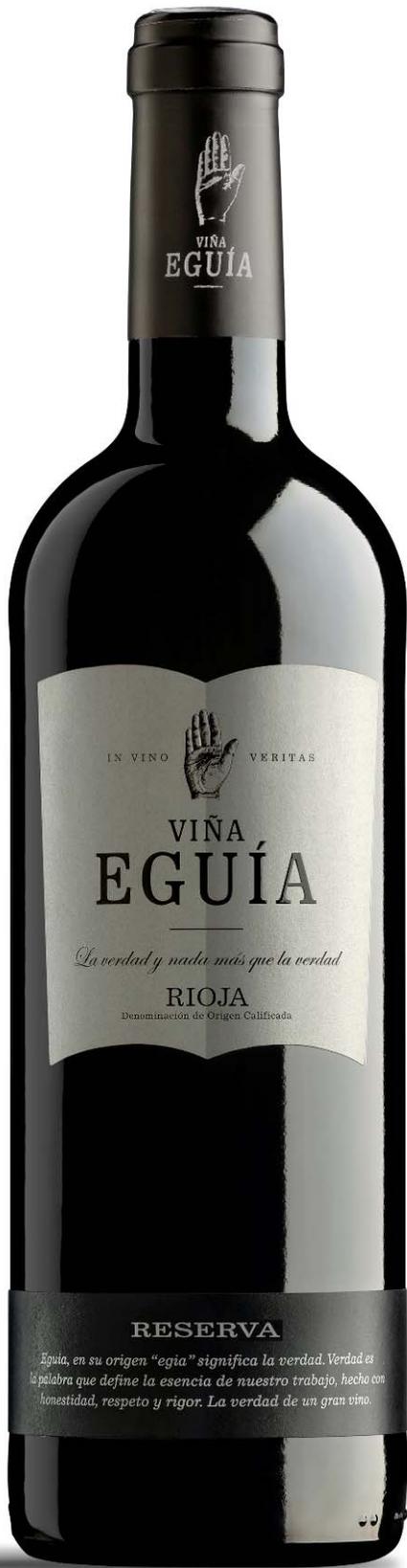


# VINA EGUÍA

## RESERVA 2013



### Description:

This wine is a bright, ruby red color. The aromas are clean and mature, and combine a ripe red fruit bouquet with hints of liquorice and nuances from the oak aging: vanilla and spices. It is round, velvety, elegant and very well-integrated. The mouth is balanced and full, with a rounded structure. It has a persistent and pleasant finish.

### Winemaker's Notes:

Grapes for the 2013 vintage, which were deemed "Good" by the Consejo Regulador (who monitors quality), were selected from 30 to 40-year-old vineyards configured in the traditional "goblet" system in Rioja Alavesa, with some coming from Rioja Alta. In both areas, soils are poor, with a clay-sandy texture, suitable for vine-growing, since it allows for perfect drainage. Once in the winery, fermentation of the must took place over 20 days, and maceration was conducted in stainless steel temperature-controlled vats with daily pump-overs in order to achieve optimum color and tannin extraction. Malolactic fermentation occurred in stainless steel tanks and then the wine was racked twice before moving to oak barrels. It was aged in American oak barrels (30% new) for 24 months. There was a further bottle ageing of 12 months prior to release.

### Interesting Facts:

The Vina Eguia winery and vineyards were established in 1973 in Elciego. 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:

This wine complements roasted and grilled meats (especially pork, veal and beef) as well as strong fish. It also works with chocolate desserts and puddings.

<b>PRODUCER:</b>	Bodegas Muriel, S.L.
<b>COUNTRY:</b>	Spain
<b>REGION:</b>	Rioja
<b>GRAPE VARIETY:</b>	100% Tempranillo
<b>RESIDUAL SUGAR:</b>	1.90 g/l
<b>pH:</b>	3.62
<b>TOTAL ACIDITY:</b>	5.05 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	33.51	9.44	11.81	12.44	4x14	89117800137-7

