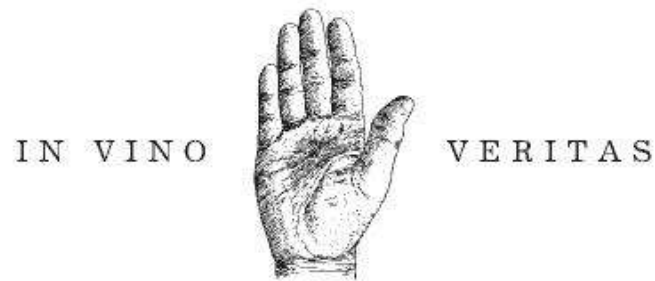


# VIÑA EGUIA

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Elciego, ALAVA  
D.O.Ca. Rioja



VIÑA  
EGUÍA

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# VIÑA EGUIA

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The Vina Eguia 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 “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.



# VIÑA EGUIA

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## **Guarantee of Origin:**

Guarantees the DOC Rioja origin and vintage of the wine. Generally speaking, these are young red wines, though they can also be whites or rosés. This label is also used in a minority of wines which don't suit the Crianza, Reserva and Gran Reserva categories.

**Crianza:** Used to describe wines that have been aged 12-18 months in oak barrels, and at least another year in bottle or tank.

**Reserva:** Used to describe wines that have been aged in oak barrels 18-24 months, and 12-24 months in bottle or tank .

**Gran Reserva:** Used to describe wines that have been aged in oak barrels 24-36 months, and 36 months in bottle.



# VIÑA EGUIA

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# VIÑA EGUIA

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## THE WINES

- VIÑA EGUIA ROSADO
- VIÑA EGUIA BLANCO
- VIÑA EGUIA TEMPRANILLO
- VIÑA EGUIA CRIANZA
- VIÑA EGUIA RESERVA





# VIÑA EGUÍA ROSADO

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## Description:

Bright pink with reddish reflections, this intense rosé wine has a powerful nose, with notes of fresh red fruits (strawberries and raspberries). In the mouth, it is smooth on the attack, very well balanced and powerful. Its pleasant finish accents its fruity notes.

## Winemaker's Notes:

The grapes come from vines over 25 years old, planted in several Rioja locations. The vines are grown over poor chalky soils using both the traditional “gobelet” system and the trellis-trained system. The must macerates for 24 hours at low temperature followed by fermentation in stainless steel tanks for 15 days.

## Serving Hints:

This wine perfectly matches rice and pasta recipes with vegetables and mushrooms, eggs and grilled white fowl. It is also ideal with pizza and as aperitif wine. Serve slightly chilled.

<b>PRODUCER:</b>	Bodegas Muriel, S.L.
<b>COUNTRY:</b>	Spain
<b>REGION:</b>	Rioja, D.O.C.a
<b>GRAPE VARIETY:</b>	90% Tempranillo, 10% Garnacha
<b>ALCOHOL%:</b>	13.5%
<b>RESIDUAL SUGAR:</b>	< 2g/l
<b>TOTAL ACIDITY:</b>	5.55 g/l
<b>pH:</b>	3.38 g/l



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# VIÑA EGUÍA BLANCO

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## 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.

<b>PRODUCER:</b>	Bodegas Muriel, S.L.
<b>COUNTRY:</b>	Spain
<b>REGION:</b>	Rioja, D.O.C.a
<b>GRAPE VARIETY:</b>	100% Viura
<b>ALCOHOL %:</b>	12.5%
<b>RESIDUAL SUGAR:</b>	1.6 g/l
<b>TOTAL ACIDITY:</b>	5.61 g/l
<b>pH:</b>	3.0



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# VIÑA EGUÍA TEMPRANILLO

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## Description:

Bright pink with reddish reflections, this intense rosé wine has a powerful nose, with notes of fresh red fruits (strawberries and raspberries). In the mouth, it is smooth on the attack, very well balanced and powerful. Its pleasant finish accents its fruity notes.

## Winemaker's Notes:

The grapes come from vines over 25 years old, planted in several Rioja locations. The vines are grown over poor chalky soils using both the traditional "gobelet" system and the trellis-trained system. The must macerates for 24 hours at low temperature followed by fermentation in stainless steel tanks for 15 days.

## Serving Hints:

This wine perfectly matches rice and pasta recipes with vegetables and mushrooms, eggs and grilled white fowl. It is also ideal with pizza and as aperitif wine. Serve slightly chilled.

<b>PRODUCER:</b>	Bodegas Muriel, S.L.
<b>COUNTRY:</b>	Spain
<b>REGION:</b>	Rioja, D.O.C.a
<b>GRAPE VARIETY:</b>	90% Tempranillo, 10% Garnacha
<b>ALCOHOL %:</b>	14%
<b>RESIDUAL SUGAR:</b>	< 2g/l
<b>TOTAL ACIDITY:</b>	5.55 g/l
<b>pH:</b>	3.38 g/l



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# VIÑA EGUÍA RESERVA

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## 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>ALCOHOL %:</b>	13.5%
<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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