



# Vina Eguia Reserva

## “Highlights”

### RESERVA

*Eguia, en su origen "egia" significa la verdad. Verdad es la palabra que define la esencia de nuestro trabajo, hecho con honestidad, respeto y rigor. La verdad de un gran vino.*

### 2011

- **89 – WINE ADVOCATE #218, April 2015**

“Vanilla, smoke and cinnamon are the initial impression from the 2011 Viña Eguía Reserva, a pure Tempranillo aged in barrel for two years. As with the other wines from this Bodega it's soft, approachable and easy to drink with fine tannins, clean flavors and aromas. A crowd-pleaser.”

- **89 – WINE ENTHUSIAST, September 2016**

...Review coming soon...

### 2009

- **90 – ‘Gold Medal’ – SAN DIEGO INTERNATIONAL WINE COMPETITION, 2015**

- **89 – WINE SPECTATOR, March 31, 2014**

“There's good density to the black cherry, leafy and spicy flavors in this balanced red, remaining lively, even delicate, with racy, citrusy acidity, supple tannins and a floral finish.”

### 2007

- **92 – WINE ADVOCATE # 202, Aug. 2012**

“The 2007 Vina Eguia Reserva is picked from 30-year-old vines in Alavesa and sees 24 months in American oak. It has an attractive, very aromatic bouquet with dried herbs, leather, fennel and a touch of peppermint that is natural and very pure. The palate is very well-balanced with supple tannins, crisp acidity and a refined, mocha-tinged finish that is focused and persistent. This is another superbly crafted Rioja from Eguia.” “I was immensely impressed by the two wines that I tasted from Bodegas Eguia, located in the Alavesa sub-region in the village of Elciego. The company was founded in 1982 by Julian Murua, who resurrected his father’s winery, which had been established in the 1920s. They both represent outstanding value.”

- **92 – ‘Editors Choice’ – #18 in the Top 100 Wines of 2011 Issue – WINE ENTHUSIAST, Dec 2011**

“A Sensational deal can be had with this wine, which opens with crusty berry aromas before shifting to cola, lemon peel and licorice. Tight and structured on the palate, with cherry, plum, vanilla and spice flavors. Harmonious and smooth; integrated and just rich enough.”

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