

VIÑA EGUÍA
RESERVA 2020
DOCa Rioja, Spain



TASTING NOTES: Bright ruby in color with subtle terracotta at the rim, this wine offers complex, expressive aromas of ripe fruit layered with spice, vanilla, and aromatic herbs from well-integrated aging. The palate is full-bodied and balanced, with a smooth, rounded texture, leading to a long, persistent finish.

VITICULTURE: Sourced from selected vineyard plots across D.O.Ca. Rioja, these sites range from 350–550 meters in elevation with varied orientations across slopes, plateaus, and terraces. Vines average 40 years of age and are rooted in a mix of clay-calcareous, clay-ferrous, and alluvial soils. The climate is Mediterranean with strong Atlantic and continental influences. The 2020 vintage, rated “Very Good,” was a rainy and challenging year, but careful vineyard management resulted in healthy, well-ripened grapes and excellent overall quality.

VINIFICATION: Hand-harvested and fermented for 15 days in stainless steel with daily pump-overs, this wine is aged for 24 months in a combination of American and French oak, followed by a minimum of 12 months of bottle maturation.

FAMILY: Founded in 1926 in Rioja Alavesa, Bodegas Murua laid the foundation for a family legacy carried forward by Julián Murua Entrena, who established Bodegas Muriel in 1982 with a focus on expertly blended, elegant Reserva-style Riojas. Today, Julián and his son Javier continue to balance tradition with modern winemaking.

Viña Eguía, established in 1973 in Elciego and acquired by Muriel in 2010, reflects this philosophy. Named after the Basque word for “truth,” the brand is symbolized by an open hand over a book-shaped label—an homage to authenticity and heritage.

PRODUCER: Bodegas Muriel

REGION: DOCa Rioja

GRAPE(S): 100% Tempranillo

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.15

RESIDUAL SUGAR: 1.9

pH: 3.6