

VIÑA EGUÍA  
RESERVA 2021  
*DOCa Rioja, Spain*



**TASTING NOTES:** Bright ruby red with subtle terracotta hues. Intense aromas of ripe fruit, baking spice, vanilla, and aromatic herbs lead to a rich, balanced palate with smooth texture and refined structure. The finish is long, elegant, and persistent. Versatile and food-friendly, it pairs beautifully with grilled meats, roasted vegetables, hearty grain dishes, mushroom-based entrées, charcuterie, and a variety of aged cheeses.

**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.

**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