



CRIANZA

DOCa Rioja

VARIETALS: 100% Tempranillo.

VINEYARDS: Hand harvested in our best Ábalos vineyard sites.

WINEMAKING: Artisanal handling of whole grapes in uncovered concrete vats. Traditional grape-treading by foot, drawing the final blend only from the best portion of the must batch—the “repiso” or “heart” of the wine. Undergoes malolactic fermentation in concrete tanks.

WOOD AGING: 12 months in American and French oak barrels.

APPEARANCE

Intense red cherry color, brilliant, clean and deep.

NOSE

Spicy with good fruit expression, fresh notes of wild red berries.

PALATE

The palate is broad, balanced, generous and fruit-intensive with delicious tannins and a persistent finish.



BODEGAS Y VIÑEDOS EGUILUZ

C/ SAN BARTOLOMÉ, 10 - 26339 ÁBALOS - LA RIOJA - SPAIN

(+34) 941 33 40 64 · info@bodegaseguiluz.es

www.bodegaseguiluz.es