



RESERVA

DOCa Rioja

VARIETALS: 100% Tempranillo.

VINEYARDS: Hand harvested in our oldest 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: 18 months in American and French oak barrels.

APPEARANCE

Deep, intense ruby-red color.

NOSE

Intense and complex. The wine displays a wide spectrum of aromas, with elegant balsamic notes, sensations of red and black fruits, and a moderate toasty-oak nuance that integrates with the whole.

PALATE

Ample, silky and well-balanced with a persistent finish.

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