

# VIÑA EGUÍA RESERVA 2018

DOCa Rioja, Spain



**TASTING NOTES:** This wine has a bright ruby color with intense aromas, expressive and well-integrated. Hints of licorice in a ripe red fruit bouquet. Fine nuances of the aging; spices, vanilla, and Mediterranean herbs. It is round, elegant, velvety and elegant. It has a deep and pleasant finish.

**VITICULTURE:** Grapes for this wine were selected from an average of 40-year old vineyards configured in both trellis-trained and the traditional goblet system in Rioja Alavesa, with some coming from Rioja Alta. In both areas, soils are clay-ferrous and clay-limestone, suitable for vine-growing, since it allows for perfect drainage.

**VINIFICATION:** Fermentation of the must took place over 15 days and maceration was conducted in stainless steel temperature-controlled vats with daily pump-overs in order to achieve optimum color & tannin extraction. Malolactic fermentation occurred in stainless steel tanks and then the wine was racked twice before moving to oak barrels. It was aged in American oak barrels for 24 months (30% new, and the rest was 3 years old). There was further bottle aging of 12 months prior to release.

**FAMILY:** In 1926, Bodegas Murua was founded by José Murua in Rioja Alavesa, one of the three sub-regions of Rioja. Determined to follow in his father's footsteps, Julián Murua Entrena began his own wine journey specializing in the art of blending, eventually establishing Bodegas Muriel in 1982. Bodegas Muriel excels at producing elegant and complex Reserva-designated Riojas. Julián and his son Javier now run the winery with a mission to meld the long-held winemaking traditions of the region with the new technologies of today.

The Viña Eguía winery and vineyards were established in 1973 in Elciego and purchased by Bodegas Muriel in 2010. Elciego is a historic village in the Rioja Alavesa, which borders the Spanish "Basque" region, and the language spoken there often includes Basque words, such as "Eguía" which means "truth". The brand is symbolized by an open hand over the label, which is in the shape of an open book – analogous to putting one's hand on a bible to swear to the truth of what one is saying.

**PRODUCER:** Bodegas Muriel

**REGION:** DOCa Rioja

**GRAPE(S):** 100% Tempranillo

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 5.2

**RESIDUAL SUGAR:** 3.1

**pH:** 3.71