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# VINA EGUÍA

## CRianza 2008



### Description:

The 2008 Viña Eguía Crianza, dark cherry in color, boasts a lovely bouquet of cherries, mature oak and hints of licorice. The palate is full, elegant and well balanced leaving a very pleasant, fresh sensation in the finish. It is the perfect wine for everyday drinking.

### Winemaker's Notes:

Selected grapes from Rioja Alavesa vineyards. Soils are a mixture of chalk, sand and clay. The vines have a medium age of 20 to 25 years and are grown using the traditional "gobelet" system. Fifteen days of fermentation and the maceration process is done in temperature controlled stainless steel vats with daily pumpovers to achieve the optimum color and tannin extraction. Malolactic fermentation is conducted in stainless steel tanks and then racked twice before going into oak barrels. The wine is aged in American oak for 12 months, with one racking.

### Serving Hints:

This Crianza goes very well with beef, cured meats and hard cheeses. Ideal for Spanish "tapas" and all kind of appetizers.

**PRODUCER:** Bodegas Muriel, S.L.  
**COUNTRY:** Spain  
**REGION:** Rioja, D.O.C.a  
**GRAPE VARIETY:** 100% Tempranillo

QUINTESSENTIAL

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