



BODEGAS NESTARES EGUIZABAL

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VIÑEDOS FAMILIARES

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A VEREDAS CRIANZA SUR LIE 2022



GENERAL INFORMATION

Brand	A VEREDAS
Type of wine	White Crianza sur lie
Vintage	2022
Production	6,000 bottles

VINEYARDS

Appellation	DOCa Rioja/Rioja Baja
Vineyard	Family vineyards, "El Olivar", Galilea (La Rioja)
Year of planting	2013
Area	3,00 ha
Altitude	650 m
Yield	7,000 kg/ha
Production system	Unirrigated trellis
Dirty type	Gravel on clay-calcareous matrix
Variety grape	Sauvignon blanc and Chardonnay

WINEMAKING

Harvest	On 24/09 Chardonnay and on 30/09 Sauvignon Blanc
Vinification	Fermentation in stainless steel tank and later, ageing in a selection of American and French oak barrels with daily lees stirring throughout all the ageing. 50% of the volume was kept with its lees in concrete tank, prior to <i>assemblage</i> . Light clarification and soft filtering before bottling
Ageing in oak	8 months in 50% American oak and 50% French oak barrels
Ageing in bottle	12 months ageing in bottle
Alcohol	13,5% Vol
Optimum consumption	In 8 years after its vintage

PACKAGING

Type of bottle	Borgoña
Capacity	750 ml
Packaging	6 bottles/case
Pallet	100/125 cases/Europallet 600/750 bottles/Europallet



TASTING NOTE

Straw yellow colour, clean and shiny. On the nose, some citrus fruits stand out in combination with notes of white fruit, apple, pear and light herbal memories, which blend perfectly with the smoked notes of their ageing in the barrel. The mouth, fresh, round and good acidity very balanced. Wine with an excellent center of mouth, long, that continues expressing the fruit perceived in the nose. White Rioja using a blend of Chardonnay and Sauvignon Blanc of all thing - proving a hit with sommeliers because it is unusual but also, it's an oaked white that wears the wood well. The wine itself is complex – notes of ripe orchard fruit (pear), herbs in the sun, bramble, a touch of solera, a nice saline finish with the Savignon Blanc giving the wine a fruit lift at the end. Very classy wine

FOOD PAIRING

Ideal with fish and poultry meats. Its fruity and sweetness allows us to pair with spicy oriental foods: Cantonese, Thai or as a perfect companion to good sushi



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Serving temperature 10°-12°C

AWARDS/ACCOLADES

90 points Tim Atkin MW, *Rioja 2022 Special Report*, 2022

Tasted by Chris Wilson (at Best new Spanish wines tasting, 22 Jun 2021). *Part of Great value Rioja with high scores: 12 to try* (Decanter, September, 9, 2021). 93 points (2017 vintage)

"From a family-owned winery in Galilea in Rioja Oriental comes this leftfield co-fermented Sauvignon Blanc-Chardonnay. It's fermented in American and French oak barrels with regular battonage before eight months maturation in barrel. It offers a delightful straw yellow hue which gives a clue to its predominant characters; ripe tropical fruit, iced tea and manuka honey. There's a delicate rose petal note on the nose too and a medicinal hint on the finish".

<https://www.decanter.com/decanter-best/best-new-spanish-wines-18-to-try-464768/>

<https://www.decanter.com/wine-reviews/spain/rioja-1/bodegas-netares-eguizabal-a-veredas-blanco-rioja-51825>

90 points Tim Atkin MW, *Rioja 2021 Special Report*, 2021 (2017 vintage)

89 points Tim Atkin MW, *Rioja 2020 Special Report*, 2020 (2017 vintage)

91 points Tim Atkin MW, *Rioja 2018 Special Report*, 2018 (2016 vintage)

New wine. First vintage in 2016