



BODEGAS NESTARES EGIZABAL

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VIÑEDOS FAMILIARES

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## A VEREDAS Low intervention 2018 DOCa RIOJA



### GENERAL INFORMATION

Brand	A VEREDAS
Type of wine	Low intervention Red Crianza
Vintage	2018
Production	2,700 bottles

### VINEYARDS

Appellation	DOCa Rioja/Rioja Baja
Vineyard	Family vineyards, "La Zapatera", Galilea (La Rioja)
Year of planting	1983
Area	4,00 ha
Altitude	530 m
Yield	4,500 kg/ha
Production system	Unirrigated trellis
Dirty type	Clay loam
Variety grape	100% Tempranillo

### WINEMAKING

Vinification	Fermentation in concrete tank with indigenous yeasts and a later ageing in a selection of French oak barrels of several previous uses with daily lees work throughout all the ageing. Without clarification, no filtering, no sulphites added
Ageing in oak	12 months in French oak barrels of several previous uses
Ageing in bottle	6 months ageing in bottle
Alcohol	14% 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

Cherry red colour of intense layer. With marked floral and balsamic aromas, which are combined with subtle notes of ageing. Its mouth is dense, structured but very fluid that opens with an explosion of fruit and spicy notes. It is a rich wine, with round and melting tannins with excellent depth and complexity and with an incredibly long length that seems to end with no sip after sip. A delight of wine

### FOOD PAIRING

This wine asks for meat, its structured profile and its large volume in the mouth allows it to pair with a good grill of meat but if something you want to eat with this wine is for example braised pork sirloin accompanied by a sauce that allows that fusion between lean and fat  
Serving temperature 16°-18°C

### AWARDS/ACCOLADES

Tasted by Sarah Jane Evans MW (at London, 19 Jan 2021). Part of *Spanish wine in 2021: Top trends and the*



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**10 bottles worth seeking out** (Decanter, January 20, 2021). 90 points (2016 vintage)

*"With some 550 wineries in the Rioja DOCa there's always a wine to discover. This comes from Rioja Oriental; it's a family business, using dry-farmed vines planted in 1983 at 520-650m. The wine is fermented in concrete, and then as a crianza has a year on oak barrels. A Rioja with a crisp, mineral character, with dark fruits, finely textured, and mid-weight. Elegant in style, and a welcome contrast to many simple American oaked, cherry-fruited Riojas. Organic"*

<https://www.decanter.com/premium/spanish-wine-in-2021-top-trends-and-10-bottles-worth-seeking-out-452052/>

<https://www.decanter.com/wine-reviews/spain/rioja-1/bodegas-nestares-eguizabal-a-veredas-crianza-rioja-2016-46105>

89 points Tim Atkin MW, *Rioja 2019 Special Report*, 2019 (2016 vintage)

New wine. First vintage in 2016