



CARRAPECIÑA

DOCa Rioja

VARIETALS: 100% Tempranillo

VINEYARDS: Located in the area of Carrapeciña in the high and cool part of Ábalos, there are three adjacent plots planted between 1986 and 1993, the total area is 2.5 hectares, combining bush and trellised vines. Altitude of 603m. Clay-limestone soils. Manual harvest and selection of clusters from the areas with the poorest soils.

WINEMAKING: Fermentation in stainless steel tanks at a controlled temperature, always below 25°C. Gentle pumping over is carried out daily to avoid too much extraction.

AGED: 8 months in used 225-liter French oak barrels.

APPEARANCE

Clean and bright cherry red color.

NOSE

Very clean and expressive nose, fine and intense with very fresh aromas of red fruits and floral hints.

PALATE

The palate is silky and full of nuances and volume. Polished and round tannins. Long finish



BODEGAS Y VIÑEDOS EGUILUZ

C/ SAN BARTOLOMÉ, 10 - 26339 ÁBALOS - LA RIOJA - ESPAÑA

(+34) 941 33 40 64 · info@bodegaseguiluz.es

www.bodegaseguiluz.es