



## CRianza

DOCa Rioja

**VARIETALS:** 100% Tempranillo.

**VINEYARDS:** Hand harvested in our best Ábalos vineyard sites.

**WINEMAKING:** Artisanal handling of whole grapes in uncovered concrete vats. Traditional grape-treading by foot, drawing the final blend only from the best portion of the must batch—the “repiso” or “heart” of the wine. Undergoes malolactic fermentation in concrete tanks.

**WOOD AGING:** 12 months in American and French oak barrels.

### APPEARANCE

Intense red cherry color, brilliant, clean and deep.

### NOSE

Spicy with good fruit expression, fresh notes of wild red berries.

### PALATE

The palate is broad, balanced, generous and fruit-intensive with delicious tannins and a persistent finish.



### BODEGAS Y VIÑEDOS EGUILUZ

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