



# LAS PREFERIDAS

DOCa Rioja

**VARIETALS:** 85% Viura 15% Garnacha Blanca

**VINEYARDS:** It is the result of a tour of our most emblematic vineyards, where we find old Viura vines in the vineyard heads, where the soils are poorer. The vineyards are between 40-50 years old. Most of the vineyards are located in Ábalos, except for the Garnacha Blanca which comes from a small plot in Labastida.

**WINEMAKING:** Start of fermentation in stainless steel tanks at a controlled temperature of 15°C. End of fermentation in new French oak barrels of 225 liters.

**AGED:** 8 months in new French oak barrels in which the lees are worked twice a week with rotating sleepers to achieve greater volume and complexity.

## APPEARANCE

Yellow color with hints of lime green.  
Clean and bright.

## NOSE

Very clean and fine nose, intense with very fresh aromas of stone fruits and citrus, weaker notes reminiscent of wood.

## PALATE

The palate is silky and full of nuances and volume. Long and fresh finish with mineral notes and a touch of oak.

## BODEGAS Y VIÑEDOS EGUILUZ

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