



BODEGAS NISTARES EGIZABAL

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VIÑEDOS FAMILIARES

[WWW.NISTARESEGUIZABAL.COM](http://WWW.NISTARESEGUIZABAL.COM)

## SEGARES GRAN RESERVA 2008

### GENERAL INFORMATION

Brand	Segares
Type of wine	Gran Reserva Red
Vintage	2008
Production	3,000 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	Cold prefermentative maceration for 7 days and posfermentative for 25 days. Light filtration
Ageing in oak	24 months in 100% American oak
Ageing in bottle	72 months in bottle
Alcohol	14% Vol
Optimum consumption	In 20 years after its vintage

### PACKAGING

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



### TASTING NOTE

Cherry colour covered with brick red trim and highlighting tear. After light airing in decanter, notes of syrupy black fruit and plums are noticeable, which are mixed with elegant nuances of cedar and leaf of dry tobacco. Balanced, good palate with memories of sweet fruit. Fine ageing notes, in which the tints of cedar, tobacco leaf and ripe plum reappear accompanied by spices, which bring great complexity and finesse. Of remarkable structure, its marked acidity, together with polished tannins, make the palate long and forceful without losing elegance

### FOOD PAIRING

It is a fine, elegant wine that must be consumed without haste, observing its evolution in each glass we drink. A wine that has been in the bottle for six years deserves our patience. This is a kind wine suitable to make us enjoy a good dish of rice with meat, rabbit or chicken; you can notice the fat, which will not prevent tasting all its nuances. The hunting dishes, especially bird, fit him well. And do not forget the roasts of veal, lamb or pork, as their fat and smoked touch allow us to fully enjoy this wine so elegant.



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It is recommended to uncork it previously serving, because its singular winemaking  
Serving temperature 16°-18°C

#### AWARDS/ACCOLADES

New wine. First vintage in 2008

91 points Tim Atkin MW, *Rioja 2018 Special Report*, 2018

93 points *Gastronomía ABC del Verano*, 11 of August of 2019 by Juan Fernández Cuesta, *El olor a la verdad*