



BODEGAS NISTARES EGIZABAL

Alberto Villanueva 82-84
26144 Galilea, La Rioja (Spain)
Telf. / FAX: +34 941 480 351
Móvil: +34 619 182 884
info@nistaresegizabal.com

VIÑEDOS FAMILIARES

WWW.NISTARESEGUIZABAL.COM

SEGARES LAS LLECAS SEMICRIANZA 2022



GENERAL INFORMATION

Brand	Segares Las Llecas
Type of wine	Semicrianza Red (Oaked Young)
Vintage	2022
Production	15,000 bottles

VINEYARDS

Appellation	DOCa Rioja/Rioja Baja
Vineyard	Family vineyards, "Las Llecas de Campana", Galilea (La Rioja)
Year of planting	March, 1988
Area	7,50 ha
Altitude	620 m
Yield	6,500 kg/ha
Production system	Unirrigated trellis
Dirty type	Clay loam, gravel and poor sand
Variety grape	100% Tempranillo

WINEMAKING

Vinification	Cold maceration. Continuous fermentation. Soft clarification and light filtering
Ageing in oak	6 months in 100% American oak barrel
Ageing in bottle	>3 months in bottle
Alcohol	13,5% Vol
Optimum consumption	In 6 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

Reddish-blue cherry colour with mauve tints. Penetrating aromas of red fruits, strawberries, cherries, blackberries, with a well integrated cocoa fragrance and elegant hints of cedar. Sparkly mouthfeel, mild-bodied, easy on the mouth, standing out tones of summer fruits with a great aftertaste

FOOD PAIRING

Fruity with a touch of ageing makes this wine perfect with Mediterranean cuisine, pasta, salads, pulses, barbecue and spicy rice with oriental style
Serving temperature 15°-17°C

AWARDS/ACCOLADES

Selectionated by the Brazilian wine club Sociedade da Mesa to distribute between its partners along the month of September, 2013 (2012 vintage)



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88 points *Peñín Guide*, 2012 (2009 vintage)

Commended in *Decanter World Wine Awards*, London, 2012 (2009 vintage)

Bronze Medal *Catavinum, Guía de los Vinos de España*, 2011 (2009 vintage)