



BODEGAS NISTARES EGIZABAL

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

VIÑEDOS FAMILIARES

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

## SEGARES RESERVA 2012



### GENERAL INFORMATION

Brand	Segares
Type of wine	Reserva Red
Vintage	2012
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
Soil type	Clay loam
Variety grape	100% Tempranillo

### WINEMAKING

Vinification	Cold maceration. Continuous fermentation. Soft clarification
Ageing in oak	18 months in 40% French oak and 60% American oak
Ageing in bottle	18 months in bottle
Alcohol	14% Vol
Optimum consumption	In 14 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

Intense ruby-red coloured, very covered. Powerful and elegant red and black fruits, well assembled with subtle smoke toffee, spicy and balsamic notes. The palate has a good structure and complexity as a whole. Powerful, round mid-palate, unctuous and with a long finish



BODEGAS NISTARES EGUIZABAL

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

VIÑEDOS FAMILIARES

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

## FOOD PAIRING

This wine needs to breathe, open. It is a wine that develops in each wineglass that we taste. An ideal company during meals: starting with foies or sliced mushrooms, we can continue with blue fish or beef sirloin tartare style and finishing with a cured sheep cheese even smoke, pairing with the ageing of this wine. It is recommended to uncork it previously serving, because its singular winemaking. Serving temperature 16°-18°C

## AWARDS/ACCOLADES

89 points Tim Atkin MW, *Rioja 2020 Special Report*, 2020  
90 points Tim Atkin MW, *Rioja 2018 Special Report*, 2018 (vintage 2009)  
89 points Tim Atkin MW, *Rioja 2017 Special Report*, 2017 (vintage 2008)  
88 points Tim Atkin MW, *Rioja 2015 Special Report*, 2015 (vintage 2007)  
16 points *Ferran's big Rioja. Jancis Robinson*, 2014 (vintage 2007)  
89 points *Meininger Best of Rioja*, 2014 (vintage 2007)  
88 points *Peñín Guide*, 2013 (vintage 2007)  
88 points *Peñín Guide*, 2011 y 2012 (vintage 2006)