Wijnfiche

Eguren Ugarte - Reserva - MAGNUM | Rioja DOC Spain (RIOJA) — 2017

Domain

Eguren Ugarte

The wine comes from the vineyards "El Monte", which are located in the domain Heredad Ugarte. The "Tolono" mountain range protects the vineyards against the cold north winds and forms a micro climate that is ideal for the ripening of the grapes. The domain includes 130 hectares of vineyard located on the best clay and limestone soils in the Rioja (Alaveisa) region, near La Guardia. 85% of the vineyards are planted with the traditional Tempranillo grape and the remaining 15% are planted with Grenache, Graciano and Mazuelo, on average 40 years old.

Vinification

The grapes for this wine are harvested from old vines (30-50 years old). The wine undergoes fermentation and maceration for 3 weeks at a temperature of 26 - 28 ° C. The malolactic fermentation takes place 80% in the fermentation tanks and 20% in the barrel. The wine is aged in French and American oak barrels for 16 months and then in the bottle for another 20 months before commercialization.

Year specific information

2004: 90 punten in de Stephen Tanzer's International Wine Cellar 2007: super jaar voor deze wijn

Taste

This wine has a cherry red color. Broad aromas on the nose with a perfect balance of wood and expressive fruit (red berries, ripe cherries), accompanied by spicy notes of liquorice, hazelnut and subtle vanilla. Matured on the palate with lots of fruit, with the clear presence of wood due to barrel aging and structured with ripe tannins. The aftertaste allows you to reminisce about the fruit in the wine.

Food pairing

Cheese - hard | Game - boar | Lamb - chops | BBQ | Provençal kitchen

General information

Type: Red wine
Grape varieties: Tempranillo (95%), Graciano (5%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex generous

