Wijnfiche

Eguren Ugarte - Crianza | Rioja DOC
Spain — 2022

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 wine undergoes its alcoholic fermentation for 10 days at a temperature of 25 to 28 ° C. The wine matures for 15 months in American oak, after which it matures for another 4 months in the bottle before being commercialized.

Taste

This wine has an intense cherry red color. Ripe fruit dominates the nose with a slightly toasty aroma. Despite its young age, the wine has soft tannins. The typical thing about this house is the use of young barrels so that we still find a lot of fruit in the wine. The wine has a long aromatic aftertaste.

Food pairing

Stew | Cheese - Marinated | Smoked ham and Lomo

General information

Type: Red wine

Grape varieties: Tempranillo, Grenache

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16 °C

