Wijnfiche

Eguren Ugarte - Reserva | Rioja DOC
Spain — 2018

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

De-stemmed, pressed and kept in barrels. Fermented for 3 weeks at 26-28 °C. 80% of the malolactic fermentation is carried out in the tank and 20% in the barrel.

Taste

Bright cherry red. Delicate and intense slow-falling tears. Ripe fruit, liquorice, vanilla and roasted notes. Sweet fruity aftertaste.

Food pairing

Goat cheese | Game - boar | Lamb - chops | Asparagus | BBQ | Provençal kitchen

General information

Type: Red wine
Grape varieties: Tempranillo, Graciano
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Smooth juicy



DULST wijn met advies - Bierbeekstraat 21 - 3052 Blanden
Tel: 016/40 10 28 | E-mail: wijnen@dulst.be | www.dulst.be