

## **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**

Fermented at 26 ° C after cold soaking over 2 days. Malolactic fermentation in the barrel. This wine has first aged in oak barrels for 16 months and then in the bottle for 34 months before being commercialized.

## **Taste**

We can observe a ruby red color in the glass, while the nose and palate reveal a luxurious array of aromas, including ripe black fruits such as plum, forest berries, and sultana, as well as notes of toast, vanilla, chocolate, and a hint of minerality.

## **Food pairing**

Pork | Lamb | Stew

## **General information**

Type: Red wine

Grape varieties: Tempranillo (80%), Graciano (20%)

Viticulture: Traditional

Storage (years): > 10

Taste profile: Complex generous

