Wijnfiche

Eguren Ugarte - Crianza - JEROBOAM - 5 L | Rioja DOC Spain (RIOJA) — 2018

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 (90%), Grenache (10%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16 °C
Taste profile: Smooth juicy

