

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 colour. Red fruit dominates the flavour profile: red berries, cranberries and raspberry. Extra complexity from aging in American oak barrels. We taste roasted wood, vanilla and coconut. The wine has a long aromatic finish.

Food pairing

Stewed meat | Cheese - Marinated | Smoked ham and Lomo

General information

Type: Red wine

Grape varieties: Tempranillo (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

