



DOMINIO DE EGUREN



White wine



40% Airén. 60% Macabeo



Tasting and smelling like a fresh fruit cocktail.

The Wine Advocate



PROTOCOLO WHITE

VINO DE LA
TIERRA DE CASTILLA

VARIETY

40% Airén, 60% Macabeo.

VINEYARDS

Vineyards managed by the Eguen family in Manchuela wine region, Cuenca. Vineyards 30-70 years old, with limited yields. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature.

WINEMAKING

Cold soaked 8 hours. Fermentation settled. Temperature control between 16 and 18 °C.

TASTING NOTES

Bright yellow colour with greenish reflections. Aromas of fresh white fruits (apple and peach). On the palate it is fresh, fruity and balanced with a juicy acidity.

DRINKING TEMPERATURES: 6 °C



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	2022	2021	2020	2019	2018	2017	2016	2015	2014
Robert Parker's WINE ADVOCATE	★	★	★	★	★	★	★	81	85
WINE SPECTATOR	★	★	★	★	★	85	87	83	83
STEPHEN TANZER'S	★	★	★	★	★	★	★	87	88
WINE ENTHUSIAST	★	★	★	★	★	86	★	★	82
JAMES SUCKLING	87	★	89	89	89	88	87	★	★
JEB DUNNUCK	★	★	★	★	86	87	★	★	★
GUÍA PEÑÍN	★	86	87	85	★	84	84	★	★



Vintage
not tasted