



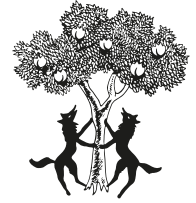
DOMINIO DE EGUREN



Red Wine



100% Tempranillo



VINO DE LA
TIERRA DE CASTILLA

PROTOKOLO ECOLÓGICO RED



VARIETIES

Tempranillo 100% (A.k.a. Tinto Fino, Tinto del país).

VINEYARDS

Under the classification Vinos de la Tierra, Dominio de Eguren is distinguished from the rest of the wineries by its rigorous selection of vineyards situated in fabulous settings in the best production areas of Spain, advanced in age (30-70 years old vineyards) and with limited yield.

ELABORATION

FERMENTATION: 10 days with selected yeast. Fermentation temperature controlled between 26 and 28° C. Controlled micro-oxygenation. Two pump-over's daily.

MACERACION: Cold maceration, without fermentation for 24 hours Two pump-over's daily during fermentation to maximize extraction. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily.

STABILIZATION: cold stabilized.

TASTING NOTES

Ruby red colour with violet tones. Aromas of fresh red fruits, together with light hints of vanilla and spices. In the mouth it is fresh, pleasant, with a very balanced fruit. Vibrant finish.

DRINKING TEMPERATURES: 15 °C



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2021 2020 2016 2015

Robert Parker's
**WINE
ADVOCATE**



**WINE
SPECTATOR**



**STEPHEN
TANZER'S**



**WINE
ENTHUSIAST**



**JAMES
SUCKLING**



JEB DUNNUCK



GUÍA PEÑÍN



Vintage
not tasted