



DOMINIO DE EGUREN



Red Wine



100 % Tempranillo



VINO DE LA
TIERRA DE CASTILLA

PROTOCOLO 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 28 and 30° 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.

DRINKING TEMPERATURES: 15 °C