



DOMINIO DE EGUREN



Rosé Wine



50 % Bobal, 50 % Tempranillo

“

Focused and firm.

”

Steven Tanzer

International Wine Cellar



VINO DE LA
TIERRA DE CASTILLA

PROTOCOLO ROSÉ

VARIETY

50 % Bobal, 50 % Tempranillo.

VINEYARDS

Controlled vineyards in Manchuela (Castilla).

WINEMAKING

Cold soaked 24 hours. Fermentation settled. Temperature control at 16 °C.

TASTING NOTES

Pale glazed cherry, clean and brilliant. Aroma of wild strawberries, light notes of anise and fresh fruit. On the palate it is fresh, well balanced, with light tannic notes, well bodied with a smooth acidity. Elegant fruit finish.

DRINKING TEMPERATURES: 8 °C





DOMINIO DE EGUREN



Rosé Wine



50 % Bobal, 50 % Tempranillo

“

Focused and firm.

”

Steven Tanzer

International Wine Cellar



PROTOCOLO ROSÉ

VINO DE LA
TIERRA DE CASTILLA

	2016	2015	2014	2013	2012
Robert Parker's WINE ADVOCATE	★	85	83	85	87
WINE SPECTATOR	★	84	79	83	82
STEPHEN TANZER'S	★	88	88	88	★
WINE ENTHUSIAST	★	84	83	85	★
JAMES SUCKLING	87	★	★	★	★



Añada
no catada

