

Dominio de Eguren

*Codice Tempranillo*



Vinification: 48-hour cold soak in stainless steel prior to fermentation. Fermentation is inoculated with yeasts selected and cultured from their vineyards and cellar. Post fermentative maceration lasts eight days. MLF in stainless steel tanks.

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Grape varieties : 100% Tempranillo

Soil : Calcareous clay soils in Manchuela and Rioja, extremely poor, sandy soils in Toro

Tasting notes :

Fruit forward with incredible balance. Supple, with even tannins.

