

Dominio de Eguren

Protocolo 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. The wine is cold stabilized and light micro-oxygenation is carried out to soften the tannins.

Aging: The wine is bottled young to protect freshness and aromatics.

Grape varieties : 100% Tempranillo

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



Sustainable

