

Dominio de Eguren

Protocolo Blanco



The Eguren family produces Protocolo, one of the world's best value wines, from vineyards in Manchuela, Rioja, and Toro. They lease vineyards on long term contracts from farmers in Manchuela who grow Tempranillo on the limestone rich soils at high altitudes in this southeastern corner of Spain. The oldest vineyards are 35 years old, grown sustainably, and dry farmed. These conditions reduce yields and result in incredibly balanced but fruit forward wines. The Eguren family also blends 10-15% of the wine with young estate grown vineyards in Rioja and Toro, which are planted with massal selections from the family's best estate grown plots. For the first 10-15 years of these vineyards' lives, they are used for Protocolo before they graduate into the estate wines of Rioja and Toro.

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 : 60% Macabeo, 40% Airén

Vineyard age : 35-years-old

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



Sustainable

