

Dominio de Eguren

Protocolo Blanco Organic



Vinification: Eight hour cold soak in stainless steel prior to fermentation. Fermentation is inoculated with yeasts selected and cultured from their vineyards and cellar. The wine is cold stabilized and lightly filtered.

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

Grape varieties : 100% Macabeo/Viura

Vineyard age : Vines planted between 1980-2010

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

Tasting notes :
Fresh and aromatic.



Organic

