



Packaging: Bottle
Quantity per box: 6
Volume: 750ml
Vintage: 2019
Alcohol: 14 %
Serving Temperature: 16-18 °C °C

CODICE Tinto

Spain, Manchuela

Vintage: 2019

Type: Red wine

Product ID: 90051



**DOMINIO
DE EGUREN**
SOCIEDAD LIMITADA

About the Product: Ruby red with light violet edges in the glass. Red fruits (raspberries, blackberries) of nice intensity, coffee, toasted notes and vanilla. well structured, balanced tannins-alcohol-acidity, fresh mature fruit in perfect conjunction with characteristics of aging. The finish leaves a pleasant memory of lightly toasted notes.

Producer: Dominio de Eguren, www.sierracantabria.com/dominiodeeguren/?idc=9

About the Producer: Eguren The family have dedicated their lives to wine since 1870, a period spanning five generations. They have been working in the vineyard, produced and stored some of the best wines from Spain.

They have allowed knowledge and tradition to go from father to son and has even been able to adapt to advances in technology and always maintained a respect for the earth and vines.

The Eguren family and their wines have achieved success both in Spain and internationally and has won numerous awards and prizes.

Color: Ruby red with light violet in the edges of the glass

Alcohol: 14 %

Goes Well With: 🍷 🍷 🍷 🍷

Harvest: Early autumn 2018 saw abundant rain, which provided a significant water supply for the 2019 cycle. Winter stood out for its lower-than-average rainfall, with just 40 litres falling in the first months. Spring was rainy, with some 150 litres falling from the end of March to the end of April, enabling the vineyard to exhibit strong vegetative development, and at a rate appropriate to the vegetative cycle. Lower-than-average temperatures in April and May retarded budding, and regular setting, which allowed the plants to develop without any apparent symptoms of thirst, despite the lack of rain in the months of June, July and mid August. This phenomenon resulted in grapes that are smaller than normal. The end of August and early September saw some 40 litres of rain fall, favouring the grapes' physiological, phenolic and aromatic maturity. The harvest commenced on September 20 for the white varieties, in impeccable health, and with above-average acidity, and very good aromatic maturity. The harvest of the reds began at the end of September, with the grapes in very good health, and exhibiting a very balanced

phenolic load.

Aging: 6 Months in deposit and 6 months in French and American oak barrels.