

DOMINIO DE EGUREN

PROTOCOLO ROSADO MADE WITH ORGANIC GRAPES

Vino de la Tierra de Castilla

DENOMINACION DE ORIGEN: Vino de la Tierra de Castilla

LOCATION: Non denomination vineyards located in Manchuela, Spain.

VARIETAL: 100% Bobal

VINEYARDS: Multiple vineyards managed by Dominio de Eguren in Manchuela, Spain.

YEAR(S) PLANTED: The vineyard was planted between 30 and 70 years ago.

VITICULTURE: Dominio de Eguren manages and controls multiple vineyards in Manchuela Spain. The Eguren family sets themselves apart compared to other Vino de la Tierra wines by selecting vineyards with advanced age and low yields, and performing a rigorous selection of the grapes.

SOILS: Poor calcareous clay soils with a high proportion of limestone. The surface is spotted with pebbles, resulting in good surface drainage.

CLIMATE: Continental climate with Mediterranean influence.

WINEMAKING: Maceration: Cold soaked 24 hours. Fermentation: Settled; temperature control at 16° C.

COMMENTS: Through the careful selection of specific vineyards and controlling yields, the Eguren family delved into this project with the philosophy of creating exceptional quality, every day wines at affordable prices. Pale glazed cherry, wild strawberries and smooth acidity.

