



WINEMAKER

Marcos Eguren

FARMING

Sustainable

VARIETALS

Bobal, Tempranillo

FEATURES

Screw cap

ABV

13%

AVAILABLE SIZES (L)

0.750



Dominio de Eguren

'Protocolo Rosado'

SPAIN, CASTILLA-LA MANCHA, VINO DE LA TIERRA DE CASTILLA

 ROSE

WINERY OVERVIEW

Dominio de Eguren is one of several passion projects from the Eguren family, a family of viticulturists dating back five generations to the 1870s. The Eguren family were responsible for founding Bodegas Sierra Cantabria in 1956 which Jorge Ordóñez later introduced to the US market. The Egurens have worked alongside Jorge Ordóñez to create other brands throughout Spain, including re-establishing Toro as a pre-eminent winemaking region in the late 1990s.

The Eguren's philosophy has always revolved around viticulture, as their history lies firmly intertwined with the vineyards surrounding San Vicente de la Sonsierra. The Eguren family lease vineyards for their Dominio de Eguren project of Tempranillo, Bobal, Macabeo, and Airén in Manchuela (in southeast Spain) on long term contracts.

The wines are vinified at their winery in Manchuela and are transported to Rioja, near the company's headquarters, for bottling and shipping. The result are high quality honest value wines from one of Spain's most respected winemaking families.

Part of the [Jorge Ordonez](#) portfolio

VINEYARD

Most of the vineyards for the Dominio de Eguren project are leased on long term contracts in Manchuela. The Eguren controls and lowers the yields as much as possible on these trellised vineyards planted in calcareous-clay soils in order to produce high quality wines. A significant percentage of the production is also sourced from their young vineyards in Rioja and Toro, planted with old clone massal selection Tempranillo and Tinta de Toro, before the vines are deemed old enough to be used for the estate bottled wines.

TERROIR

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

VITICULTURE

The viticulture is sustainable - without the use of irrigation, fertilizers, herbicides, or pesticides. The vines are dry farmed. They are planted on trellises, but are cared for to reduce yields as much as possible with the intent of increasing the concentration of the berries.

VINIFICATION

The grapes undergo a short cold maceration (18 hours) and are pressed and vinified in stainless steel. Fermentation occurs at low temperatures to retain the natural aromatics of the Bobal and Tempranillo. Cold stabilized and bottled early in the season to preserve freshness.

TASTING NOTES

Pale glazed cherry, wild strawberries and smooth acidity.

