



WINEMAKER

Marcos Eguren

FARMING

Sustainable

VARIETALS

Tempranillo

FEATURES

Bottle, Screw cap

ABV

13.5%

AVAILABLE SIZES (L)

0.750, 1.5



Dominio de Eguren 'Protocolo Tempranillo'

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



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 Ordóñez](#) portfolio

VINEYARD

The Eguren family produces Protocolo Tinto, 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 Tempranillo. 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.

TERROIR

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

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.

VINIFICATION

Cold maceration followed by a six-day fermentation with two pump-over's daily. Controlled micro-oxygenation during the fermentation. Eight-day post fermentative maceration.

