



# LAS PREFERIDAS

DOCa Rioja

**VARIETALS:** 90% Tempranillo, 10% Viura and Garnacha

**VINEYARDS:** Assemblage of our best vineyards in Ábalos and Labastida. Vineyards near the Sierra at an altitude between 550-650m. Atlantic influence climate that brings freshness. Mostly clayey, limestone and poor soils. Conventional viticulture respectful of the environment.

**WINEMAKING:** We try to respect typicity and origin as much as possible, which is why our intervention is minimal. We elaborate in uncovered concrete lakes, vat by gravity and use whole grapes, we carry out the traditional treading of the grapes for a softer and more gentle extraction. Malolactic fermentation in concrete tanks.

**AGING:** 9 months in French oak barrels.

## APPEARANCE

Cherry red, clean bright well covered.

## NOSE

Very clean nose, a lot of fruity expressiveness, fresh notes of wild red fruits.

## PALATE

On the palate it is fine and balanced, round tannins, fresh and fruity, tasty and invites you to continue drinking.

## BODEGAS Y VIÑEDOS EGUILUZ

C/ SAN BARTOLOMÉ, 10 - 26339 ÁBALOS - LA RIOJA - ESPAÑA

(+34) 941 33 40 64 · [info@bodegaseguiluz.es](mailto:info@bodegaseguiluz.es)

[www.bodegaseguiluz.es](http://www.bodegaseguiluz.es)

