



DOMINIO DE EGUREN



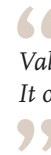
Red Wine



100 % Tempranillo



6 months



*Value-priced offering.
It over-delivers in a big way.*

The Wine Advocate



VINO DE LA
TIERRA DE CASTILLA

CODICE

VARIETY

100 % Tempranillo, Tinto fino or Tinta del país.

VINEYARDS

Controlled old vineyards in Manchuela (Castilla).

WINEMAKING

FERMENTATION: Selected yeast (*Saccharomyces bayanus*). Fermentation temperature controlled between 28 and 30 °C.

MACERATION: 8 days of maceration during fermentation with 2 daily pump-over's. Post fermentative maceration for 6 days. Gentle extraction, one light pump-over daily.

AGING: 6 month in deposit and 6 month in French and American Bordelaise oak barrels.

TASTING NOTES

Ruby red with light violet in the edges of 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 the characteristics of aging (spices, toasted coffee and noble wood). The finish leaves a pleasant memory of lightly toasted notes.

DRINKING TEMPERATURES: 16-18 °C





DOMINIO DE EGUREN



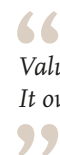
Red Wine



100 % Tempranillo



6 months



*Value-priced offering.
It over-delivers in a big way.*

The Wine Advocate



CODICE

VINO DE LA
TIERRA DE CASTILLA

	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	★	86	87	87	87
WINE SPECTATOR	★	★	84	84	84
STEPHEN TANZER'S	★	90	89	90	90
WINE ENTHUSIAST	★	★	85	86	★
GUÍA PEÑÍN	88	★	91	91	91**
GUÍA PROENSA	★	★	84	★	★



Vintaged
not tasted

** Excelent value for money.

OTHER ACHIEVEMENTS:

'Wine Spectator' Top Spanish Values.

'Decanter' 30 Best Buys for Christmas.