



DOMINIO DE EGUREN



Red wine



100 % Tempranillo



This bottling is an outstanding value.

Steven Tanzer
International Wine Cellar



VINO DE LA
TIERRA DE CASTILLA

PROTOCOLO RED

VARIETY

100 % Tempranillo, Tinto fino or Tinta del país.

VINEYARDS

Controlled vineyards in Manchuela (Castilla).

WINEMAKING

FERMENTATION: 10 days with selected yeast. Fermentation temperature controlled between 28 and 30 °C. Controlled microoxygenation. Two pump-over's daily.

MACERACION: Cold maceration, without fermentation for 24 hours Two pump-over's daily during fermentation to maximize extraction. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily.

STABILIZATION: cold stabilized.

TASTING NOTES

Ruby red with violet hues. Fruity, raspberry, red fruits. Light notes of vanilla and spice. Good balance of tannins and acidity. Finishing with notes of raspberry, vanilla and light notes of wood.

DRINKING TEMPERATURES: 15 °C





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	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	★	85	86	86	87
WINE SPECTATOR	★	85	84	84	86
STEPHEN TANZER'S	★	88	88	88	88
WINE ENTHUSIAST	★	★	★	86	★
JAMES SUCKLING	90	★	★	★	★



Vintage
not tasted

OTHER ACHIEVEMENTS:

'Wine Spectator' Top Spanish values.

'Decanter' Top list 30 best buys for Christmas.