

Dominio Eguren

Castilla

The Eguren family has grown and vinified wine in Castilla - specifically in Rioja - since the 1870s.

The grapes for Protocolo Blanco - 70% Airen and 30% Macabeo - come from Finca La Mota, a 25 hectare (61.8 acres) vineyard 2,700 ft. in elevation with calcareous clay soils. The vineyard is oriented to the southwest, and planted in the traditional vaso (bush) and cabeza (head-trained) systems. Yield is 51 hectoliters per hectare.

Harvest began at the beginning of September 2006. Fermentation was in stainless-steel.

There is a tangy minerality that is delightfully persistent all the way to the finish.

Stephen Tanzer's International Wine Cellar's Josh Raynolds describes it in more lush terms:

"Pale peach skin color. Spicy pit fruit and pear aromas are ripe and vaguely warm. Round, supple pit fruit flavors are complemented by anise and pungent herbs, with a sweet, honeyed ripeness building with air. I'd drink this open-knit, fleshy wine now. 87 points."

