

Dominio Eguren

Castilla

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

The grapes for Protocolo - 100% Tempranillo - 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 in the third week of September 2006. Fermentation was temperature-controlled and the wine was aged for 3 months in 1-3-year-old American oak barrels.

There is a simple elegance to this wine with its soft, ripe tannins and natural fruit. It is remarkably versatile, pairing well with a variety of foods including fish, cold salads and savory egg dishes like quiche and souffle.

Stephen Tanzer's International Wine Cellar's Josh Raynolds awarded 2006 Protocolo 88 points:

"Dark cherry and blackberry aromas are complicated by black pepper and licorice; smells pretty complex for this price point. Sappy dark berry flavors are well-focused and pliant, picking up a spicy quality with air. Clean and juicy on the finish, which repeats the blackberry note."

