

We are Rioja Alta.
We are nature, landscape and life.



PUENTE
DEL EA


What is Puente del Ea about?

- ✓ Respect for the environment, landscape and the vineyard.
- ✓ Wine as a way of enjoying life, sharing with friends and having great moments.
- ✓ A cosmopolitan, dynamic and open spirit.
- ✓ Quality, knowledge and know-how.
- ✓ Approachability, authenticity and purity.
- ✓ Passion for our unique land, Rioja Alta.



Wine & life



Puente del Ea is a boutique winery located 520 m above sea level on the banks of the river Ea in **Sajazarra**, a beautiful village in the Haro area, in the heart of **Rioja Alta**.

Founded by a group of friends who love wine, gastronomy and nature, our vineyards are located between the continental plateau and the wild **Obarenes Mountains**.

Inspired by the natural setting that surrounds us and the diversity of its fauna, we make wines full of freshness, authenticity, life and pleasure. Wines that express a sense of place.



The essence of a unique place



The diversity of soils (clay-limestone, clay-ferrous and alluvial soils) gives our wines balance and richness, and the fresh and vibrant influence of the Atlantic climate with its cold and continental winters provides our wines with a vigorous and agile structure.

We harvest by hand in 10 kg crates at the optimum ripening moment which, together with state of the art winemaking equipment allow us to control all the winemaking process.

We seek the essence of the grape as well as the "terroir" of the area. We have a profound respect for the local varieties (we only work with native grapes: Tempranillo, Garnacha and Viura) and we age these wines in French oak barrels.



The expression of the grape and terroir



Our greatest asset is our people

Managed since 2016 by **Rodrigo Madrid**, an agricultural engineer based in La Rioja since 2004, and with the Riojan **Ana Gonzalo** as head winemaker, the project took a new dimension in 2019 with the addition of the agricultural engineer, viticulturist, winemaker and international consultant **Julien Viaud**, known for his 15 year plus tenure at Michel Rolland's team. He represents the new generation of consultants who are involved in both viticulture and oenology.

Puente del Ea was Julien's his first project in Rioja. He is very passionate about our wines and vineyards and through him, today our range of wines emphasize the terroir and bring together the historical link between Rioja Alta and Bordeaux.






The human team



The territory, the landscape and nature have been the sources of inspiration that give life to Puente del Ea wines.

A new identity that takes us with beautiful illustrations to the purest essence of Rioja Alta.

OBAR

-  Viura
-  6 months
-  Min. 6 months

SAIAZ

Rosé

-  Garnacha
-  Tempranillo

SAIAZ

-  Tempranillo
-  12 months
-  Min. 12 months

CORAZ

-  Tempranillo
-  18 months
-  Min. 18 months

CORAZ

FINCA LA ESCLAVITUD

-  Tempranillo
-  24 months
-  Min. 24 months

PUENTE DEL EA
wines

PUENTE
DEL EA



Obar de Puente del Ea is a tribute to the 'Montes Obarenes', the mountain range that protects our vineyards from the excesses of the northern climate. Its limestone slopes preserve a fresh and mineral soul, which is expressed with perfect volume and acidity in this white Viura, a traditional variety of Rioja Alta.

Lively, structured and deep. Obar speaks of a land and a vine that make it possible to follow a path of harmony and transparency, with an elegant balance that translates into an ideal wine for gastronomy.

PRODUCTION: White wine fermented in French oak barrels with daily pumping over of the lees, which gives it volume in the mouth and makes it long and glyceric. Aged for 6 months in the same barrels and 6 months in the bottle.

COLOUR: Pale yellow with golden highlights.

AROMA: Notes of dried fruit (almonds, walnuts, peanut butter) and pastry (brioche) stand out in the still glass. With aeration, the aromas of tropical fruit (mango and peach) emerge.

PALATE: Creamy, fresh and long in the mouth.

OBAR DE PUENTE DEL EA 2023



Viura



6 months



Min. 6 months



12,5% Vol.

Fish, seafood, cheeses, tapas and salads.

Serve between 8º and 10ºC.

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From our Grenache vineyards, crossed by the fine course of the River Ea, we contemplate the small walled town of Sajazarra, which inspires the name of this rosé.

Its fresh, juicy and lively character is the result of the wide open spaces of the Rioja highlands and the long wine tradition that has survived at the foot of the mountains.

PRODUCTION: It is made with Grenache grapes from old vines in the Alto Najerilla region, harvested at the optimum ripening stage and macerated for a short period.

COLOUR: Pale, clean and bright salmon colour.

AROMA: It has a medium-high aromatic intensity with aromas of strawberry lollipop, white fruit (apple, pear) and hints of stone fruit skin such as nectarine.

PALATE: Its freshness stands out, with an acidity in balance with fruity aromas that reappear at retro-olfaction, and an elegant and long finish.

SAIAZ DE PUENTE DEL EA ROSADO 2023



Garnacha
Tempranillo

13 % Vol.

Ideal for cold snacks, pasta or risotto.
Serve between 6º and 8ºC.

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DEL EA



Siaaz is a tribute to Sajazarra, one of the oldest wine-growing towns in Rioja. Around its beautiful houses and its imposing castle, we cultivate Tempranillo vines seeking to express the historical identity and the character of the terroir.

A red wine with a friendly and authentic personality. Fresh, lively, appetising and full of flavour. Its label represents the energy of the natural environment, symbolised by the native hare.

PRODUCTION: 100% Tempranillo aged for 12 months in first and second year French oak barrels, plus another 12 months in the bottle.

COLOUR: It is bright and clear, presenting a ruby and cherry red color, with a medium layer.

AROMA: Its ripe red fruit stands out, combined with elegant notes of French oak wood, spices and light lactic notes.

PALATE: On the palate it is a fresh, long, tasty wine with a smooth and elegant wood that remains in a background. Persistent and with good tannins.

SAIAZ DE PUENTE DEL EA 2019



Tempranillo
12 months
Min. 12 months

14,5 % Vol.
All kinds of meats.
Serve between 14º and 16ºC.



PUENTE
DEL EA



Coraz de Puente del Ea 2019 is our own interpretation of the viticultural virtues of the Corazabe area, an environment full of sandstone hills, winding roads through small forests, a rich animal life and, very close, the wild horizon of the Obarenes mountains. From its plots of old vines that are over 60 years old, we obtain a balanced, deep and extraordinarily fresh and lively wine.

It is a clear expression of the character of the highlands at the foot of the mountains. Its name, Coraz, is inspired by its place of origin, while its image reveals the wild fauna that surrounds the vineyard, from roe deer to golden eagles.

PRODUCTION: A red wine made from Tempranillo grapes harvested by hand and aged for 18 months in French oak barrels and a further 18 months in the bottle.

AROMA: It presents a balance between fruit and wood, with touches of chocolate and spices and a balsamic point.

PALATE: It is round, unctuous, with well-integrated wood, an elegant bouquet and a long finish.

CORAZ DE PUENTE DEL EA 2019



Tempranillo
18 months
Min. 18 months



15% Vol.
All kinds of meats, cheeses,
Iberian ham and sausages.
Serve between 15° and 17°C.

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In the area of Corazabe, under the Obarenes Mountains, between the forest and winding paths, we find Finca la Esclavitud. Its old vines rest in the shade of a chapel in the shape of a vineyard guard. With its grapes we made a special edition of 2,333 bottles, an exceptional wine, deep, balanced and full of character. A tribute to the monastic cave of Visigothic times where spirituality, nature and life breathe. The fox, guardian of the vineyard, with his dexterity and wisdom, protects these high lands at the foot of the mountain.

PRODUCTION: Made with the best Tempranillo grapes of the 2019 vintage from the exceptional La Esclavitud vineyard, harvested and selected by hand. It undergoes malolactic fermentation in new French oak barrels, where it is aged for 2 years. It remains in the bottle for the rest of its life and is filtered before being released.

AROMA: Elegant and subtle, respecting the most authentic nuances of the Tempranillo variety of Rioja Alta. The fruit stands out and blends perfectly with the wood, with hints of spices, coffee and chocolate.

PALATE: Long, round, silky, fine and well balanced.

CORAZ FINCA LA ESCLAVITUD 2019



Tempranillo



24 months



Min. 24 months

14,5% Vol.

All types of meat, legumes, Iberian sausages and dark chocolate.


Serve between 15º and 17ºC.









ERIDANO BLANCO

 Viura
Other DOCa Rioja
autochthonous
grapes.



ERIDANO VENDIMIA SELECCIONADA

 Tempranillo
 6 months



ERIDANO CRIANZA

 Tempranillo
 12 months
 Min. 12 months

Faithful to its origins, but with a new vision, the Eridano wines follows a more classic line marked by tradition, quality and innovation.

Its image speaks of territory and landscape, but also of bridges that unite passions, friendships, testimonies... people. Bridges that bring places closer, that connect paths and communicate emotions.

ERIDANO wines



Eridano Blanco is a unique blend that combines the Viura variety with the main white grapes of the DOCa Rioja.

PRODUCTION: It is made with selected yeasts at 16°C.

COLOUR: It is clean and bright. It has a straw yellow color with greenish reflections.

AROMA: High aromatic intensity, with predominant primary aromas of fresh fruit and elegant herbal notes.

PALATE: The palate is fresh, fruity, pleasant and persistent.

ERIDANO BLANCO 2023



Viura
Other DOCa Rioja
autochthonous
grapes.

13% Vol.
Perfect with tapas, appetizers
and all kinds of fish, fried or seafood.
Serve between 6°C and 10°C.

PUENTE
DEL EA



Eridano Vendimia Seleccionada is a red wine full of personality that expresses the character of Rioja and the goodness of its fruit.

PRODUCTION: Made mainly from Tempranillo grapes harvested by hand in 15 kg boxes. Aged for 6 months in French oak barrels.

COLOUR: It is bright, clean, medium depth, ruby red, cherry and violet trim.

AROMA: Full of fruit such as red cherry, blackberry and berries.

PALATE: Medium acidity that brings freshness and a soft astringency. It is a pleasant wine that invites to repeat.

ERIDANO VENDIMIA SELECCIONADA 2021



Tempranillo
6 months

14 % Vol.

Ideal for tapas, sausages, stews
and white meats.

Serve between 14º and 16ºC.

PUENTE
DEL EA



Eridano Crianza is a classic fine Rioja wine made from Tempranillo grapes.

PRODUCTION: The grapes are harvested by hand in 15 kg boxes. It is aged for a minimum of 12 months in 225-liter French oak barrels to preserve its fruity aromas. It spends some time in bottle before being marketed. It has a bright, medium-depth, cherry-red color.

COLOUR: Hints of vanilla with the presence of oak well combined with nuances of ripe fruit.

AROMA: It presents hints of vanilla with the presence of oak well combined with nuances of ripe fruit.

PALATE: The attack is smooth with notes of ripe fruit. Long aftertaste, complex and with an elegant finish.

ERIDANO CRIANZA 2019



Tempranillo



12 months



Min. 12 months

14 % Vol.

Perfect with meats, Iberian cured meats, cheeses, stews and roasts.

Serve between 14º and 16ºC.





CH. DE L'AUCHE
Brut Rosé

Pinot meunier
Pinot noir

CHAMPAGNE
**PRESTIGE
DES SACRES**

Jamny - Reims - France

CHAMPAGNE
CH. de L'AUCHE



PRESTIGE DES SACRES
Brut

Chardonnay
Pinot meunier
Pinot noir



30&3
Extra Brut

Located on the western slopes of the Montagne de Reims, with 115 hectares of vineyards in 40 different crus (including 5 premiers crus).

Its name is closely linked to the history of France.

Bodegas Puente del Ea is the exclusive distributor for Spain.

**CHAMPAGNE
PRESTIGE DES SACRES**





LILYALE
Grand Cru

Blanc de Blancs
Chardonnay



SUCCULENTE
Premier Cru

85% Chardonnay
15% Pinot noir



ESTENCE
Premier Cru

Blanc de Blancs
Extra Brut
Chardonnay

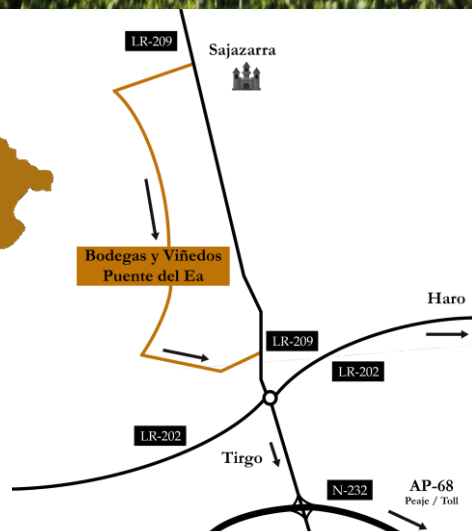
Châteaux based in Avize,
a Grand Cru village in the
Côte des Blancs
Fourth generation winemakers,
they make Champagnes by giving
value to the terroir.

Their finesse comes from a love of
their work as winemakers.

Bodegas Puente del Ea
is the exclusive distributor for Spain.

CHAMPAGNE
WARIS HUBERT





Come and visit us!