



MURUA

MURUA FERMENTADO EN BARRICA 2016



The Murua estate lies on 110 hectares of estate-owned vineyards, of which only 3.5 hectares are dedicated to growing white grapes. The native grape varieties, such as Viura, Malvasía and White Grenache are between 40 and 80 years of age and are considered authentic gems. They are situated at the head of the vineyards and grown employing the traditional methods used in Elciego and the rest of the Rioja Alavesa area. 2016 enjoyed a mild winter as regards temperatures. The spring was cool and cloudy, delaying budding. Summer was dry and hot, making up for the lost budding time. The nights were cool, enabling the plant to rest and develop without suffering.

We had exceptional yields due to the good weather, and the fruit obtained great quality and good production. The sanitary state was also perfect due to the good weather during harvest time.

Production is limited to 7.590 botellas

COUPAGE 70% Viura, 20% Malvasía and 10% Garnacha Blanca.

WINEMAKING AND AGING

True to the traditional method, the wine was fermented in new French and American oak casks for 15 days. Once the fermentation process was finished, the wine was aged in the same casks, on lees, for 7 months until it was stored in Murua's bottle cellars.

TASTING

COLOUR: Pale gold with Green hues and long, slow tears.

AROMA: Powerful and persistent. White flowers such as acacia and chamomile dominate, these then give way to aromas reminiscent of "Brioche" pastries, awarding the wine complexity.

PALATE: The attack is fresh and intense. The mid-palate is voluminous thanks to the pastry aromas together with the freshness of the white flowers and citrus fruits. The finish is long and aromatic with a pleasant freshness which offers balanced acidity.

The acidity makes this mature wine lively and joyful. The contrast between maturity and freshness is surprising.

Area of Origin: D. O. Ca. RIOJA

Quality Group: White

Alcohol Content: 14 % vol

Aging Potential: 10 years

Serving Temperature: 5-6°C