



MURUA



MURUA RESERVA

Murua Reserva is a wine for aging; it offers superb evolution between the tertiary aromas and the wide range of aromas offered by our plots in the Rioja Alavesa area. Murua Reserva is a long and complex wine, crafted using environmentally friendly winemaking methods together with traditional methods used in La Rioja.

VARIETALS

Tempranillo, Graciano and Mazuelo.

WINEMAKING

Temperatures were carefully controlled during fermentation and the maceration process was closely monitored. Malolactic fermentation and racking took place in French and American oak barrels.

AGEING

24 months in French and American oak casks (casks with a maximum use of 3 years).

TASTING NOTES

COLOUR: Young and bright, deep red cherry colour. Slow, long tears.

NOSE: Very intense on the nose, elegant notes of very ripe red fruits and cocoa, a very dense mixture reflecting a great aromatic complexity.

PALATE: The attack is pleasant and silky with sweet tannins. The taste is persistent and rises in crescendo with a variety of aromas reappearing on the palate.

Apellation of Origin: D. O. Ca. RIOJA

Alcohol Content: 14,50 % vol