



MURUA



VEGUIN DE MURUA GRAN RESERVA

The grapes which are used to make Vegin de Murua have been carefully selected from very old vines, some of which are almost one hundred years old, situated in Bodegas Murua's best plots, at the foot of the Sierra Cantabria Mountains. Due to this peculiarity, production is limited to 2,500 Kg./ha. The grapes are hand-picked by professional grape pickers who reject the faulty (or unripe) fruit. Later, at the winery, the selection process is completed on sorting tables.

Vegin Gran reserva is crafted in limited editions and only with exceptional vintages. The production of this wine is limited to 11.500 bottles.

VARIETALS

Tempranillo, Graciano and Mazuelo.

AGEING

A slow process with a minimum of 8 years aging in oak and bottle.

TASTING NOTES

COLOUR: Medium intensity with an intense ruby red hue, clear and bright. The edges have a very lively cherry red color, portraying the exquisite care taken of the wine during the aging and conservation process.

NOSE: From the outset this wine exudes elegance and intensity, offering sweet notes of candied plums and a liquorice character. The tertiary profiles show an essence of cedarwood, fine chocolate and spices.

PALATE: The mid-palate is round, intense and frank. The tannins are pure silk. Redfruits, especially strawberries, and even notes of tobacco come to mind.

Elegant by nature, VEGUIN Gran Reserva combines the strength of youth and the wisdom of age to form an elegant ensemble, worthy of a great wine.

Apellation of Origin: DOCa RIOJA

Alcohol Content: 14% vol.

Ageing Capacity: 14 years in cellar conditions.

Serving Temperature: 17-18 °C.