



MURUA



MURUA BLANCO FERMENTADO EN BARRICA

The Murua estate is comprised of 110 hectares of family-owned vineyards. The vines of native grape varieties such as Viura, Malvasía and White Grenache are between 40 and 80 years old. These vines, considered authentic gems, are situated at the head of the vineyards and are grown following the traditional methods used down through the years in Elciego and the rest of La Rioja Alavesa.

COUPAGE 85% Viura, 10% Malvasía and 5% White Grenache.

WINEMAKING AND AGING

Following the traditional process, the wine was fermented in new French and American oak barrels for 15 days. Once the fermentation process finished, the wine was aged in the same barrels on its lees for nine months before being transferred to Murua's bottle cellars.

TASTING

COLOUR: Pale golden-yellow with long, slow tears.

AROMA: Expressive, clean and fresh. The complexity is evident from the moment the wine is poured into the glass, showing several aromas, such as, lemon, "brioche", chamomile, tea, mint, and light notes of tobacco.

PALATE: The attack is discrete, highlighting this wine's finesse. The mid-palate reflects the wine's personality and depth, unctuous volume, good acidity, notes of white flowers, creamy and buttery...

This wine is young, promising and reminds us that great white wines can be great for much more than just a year...

Area of Origin: D. O. Ca. RIOJA

Quality Group: White

Alcohol Content: 13,5 % vol

Aging Potential: 10 years

Serving Temperature: 5-6°C