



MURUA

MURUA RESERVA

Murua sits on a small hill just outside the town of Elciego. Since the beginning, the winery has focused on crafting top-quality estate wines.

The vineyards are divided into 8 plots, mainly planted with red grape varieties (tempranillo, grenache, graciano and mazuelo). In order to achieve the best possible expression of the different soils in the estate, special attention is paid to factors such as the soil composition and structure and the orientation and sun exposure of the grape clusters.

VARIETALS 92% tempranillo y 8% graciano y mazuelo.

WINEMAKING AND AGING

Alcoholic fermentation took place at controlled temperature. Maceration was closely monitored. Malolactic fermentation and decanting took place in French and American oak casks, where they stayed for 20 months.

In order to reach an optimum level of maturity and roundness, our Reserva wines are aged for a minimum period of 4 years in an underground bottle cellar.

TASTING NOTES

COLOUR: Cherry red with a garnet rim.

AROMA: Elegant, frank and intensity nose. Fruity and sweet aromas mixed with oak-wood. Strawberry, licorice, plums...

PALATE: The attack is sweet and pleasant. The wine is full, fatty and satisfyingly intense. A balanced palate, generous and long-lasting. Prominent are the aromas of strawberry jam, cedar, cocoa and limestone, aromas which make for a buttery and balanced finish.

Murua Reserva is an elegant wine of finesse and dedication that reflects the tradition of the Rioja Alavesa. It is characterised by its great versatility and is a must amongst the great wines from the area. It is also the flagship wine of the Murua winery.

Origin: D. O. Ca. Rioja.

Type of wine: Red Reserva.

Alcohol content: 14 % vol. approx.

Aging potential: 10-18 years.

Serving temperature: 15-17°C.

Allergens: Contains sulphites.

