



MURUA



VS MURUA

The vineyards from which VS Murua comes from are between 20 and 55 years old. The soils are mainly clayey, highlighting some clay-limestone. For this wine we choose those plots with a good percentage of clay to guarantee the freshness and fruit that will later become evident in this wine.

VARIETALS 90% tempranillo y 10% mazuelo.

WINEMAKING AND AGING

Spontaneous fermentation at temperatures between 24 and 27 degrees. Gentle pumping, “delestage” and slight oxygenation during alcoholic fermentation. Maceration lasts 10 to 15 days. Aged for 16 months in French (30%) and American (70%) oak barrels.

TASTING NOTES

COLOUR: Beautiful, bright and intense red with violet hues.

AROMA: The first impression is discrete, however, the intense and fruity aroma quickly emerges. On the nose, ripe red pepper and red fruit aromas with balsamic notes. This wine is elegant, very fresh and pleasant. A pure pleasure.

PALATE: The attack is smooth, very fine and tasty. Good volume in the mid-palate, this wine is fresh, very long, moreish and conquering.

VS Murua is a wine with great personality, elegance and fruity expression. Is a powerful and seductive wine, a true reflection of its place of origin (“Sierra Alavesa”), fantastic for wine lovers.

Origin: D.O. Ca. Rioja.

Quality Group: Red wine aged in oak barrel.

Alcohol Content: 14,5 % vol approx.

Aging Potential: 8-9 años.

Serving Temperature: 14-16°C.

Allergens: Contains sulphites.