



# MURUA

## MURUA BLANCO FERMENTADO EN BARRICA



The Murua estate covers over 80 hectares of estate-owned vineyards. This wine comes from a total of 3 hectares of vineyards with vines of between 40 and 80 years of age, planted following the low vine plantation system and offering low yields. Native varieties such as Viura, Malvasia and White Grenache, situated at the head of several vines and grown in exactly the same way as in times gone by in Elciego and the rest of the Rioja Alavesa.

Limited edition: < 8.100 bottles

### VARIETALS

70% viura, 20% malvasía and 10% white grenache.

### WINEMAKING AND AGING

Following the traditional process, the grapes were hand-picked. During the selection process at the winery an artificial vision system is employed to check the grapes one by one. The wine fermented in new French and American oak barrels for 15 days. Once fermentation was completed, the wine aged in the same barrels, on its lees, for nine and a half months before being transferred to Murua's bottle cellars.

### TASTING NOTES

**COLOUR:** Clean and very bright with gold reflections. Golden yellow.

**AROMA:** The initial aromas are of honey and cedar wood. Intense and very persistent on the nose. Aromas of dry grass and spicy flowers emerge later. On moving the glass, other fresher and more floral aromas, such as tea, appear. After time, the wine evolves and gains complexity.

**PALATE:** The attack is intense and fresh. The mid-palate reflects personality, strong intensity and length. This wine is unctuous and has a pleasant touch of bitterness that makes the mouth water. We can sense a touch of chamomile, a pleasant hint of honeysuckle and different aromas which mingle with the elegant oak fragrances.

**Origin:** D. O. Ca. Rioja.

**Quality Group:** White with nine and a half months aging in barrel.

**Alcohol content:** 14 % vol. approx.

**Serving Temperature:** 10-16° C.

**Aging Potential:** 15 years.

**Allergens:** Contains sulphites.

Suitable for vegetarians and vegans.