



M U R U A



M de MURUA

The grapes used to make M de Murua wine come from an exclusive selection of the Murua Winery's oldest vineyards in Laguardia, Álava. These vineyards are 63 and 70 years of age and the yields are 1,700 Kg./ha. and 3,000 Kg./ha. respectively.

Limited edition: < 4.000 bottles.

VARIETAL 100% tempranillo.

AGEING

Aged in new French oak barrels for 18 months.

TASTING

COLOUR: Cherry red with a raspberry edge.

AROMA: This wine is intense and lasts on the nose. The focus is on the fruit and floral aromas which become more evident with time.

PALATE: The attack is sweet and has great finesse. This wine is elegant, velvety, and has a personality and volume, the freshness of the vintage is apparent and the touch of acidity is perfect. The taste of red fruit is accompanied by aromas of refined French wood. Cherry, raspberry and blueberry flavours dominate. The palate is invaded with a pleasant and voluptuous creamy fruit sensation due to the presence of fruit and flowers.

After breathing for a while, this M de Murua reveals all of the attributes that make it one of the best wines from the Rioja Alavesa.

Area of Origin: D.O. Ca. Rioja.

Quality Group: Red wine aged in oak barrel.

Alcohol Content: 14,5 % vol. approx.

Aging Potential: 10-15 years.

Serving Temperature: 15-16°C.

Allergens: Contains sulphites.