



MURUA

MURUA RESERVA 2010



Murua sits on a small hill just outside the town of Elciego, an area historically dedicated to 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 soil composition and structure, and the orientation and sun exposure of the grape clusters.

The 2010 vintage was described as excellent, with a very favorable climate, which allowed to maintain a good vegetative and sanitary state of the vineyard until the end of the cycle. 2010 was very balanced, providing both ripeness and acidity, which created the perfect conditions to produce powerful yet elegant and fresh wines with and excellent ageing potential. Considered also better than 2009.

COUPAGE 92% Tempranillo, 8% Graciano y Mazuelo.

WINEMAKING AND AGING:

Temperatures were carefully controlled during fermentation and the maceration process was closely monitored. Malolactic fermentation and racking took place in French and American oak barrels.

24 months in French and American oak casks (casks with a maximum use of 3 years). Our Reserva wines are aged for a minimum period of 5 years in an underground bottle cellar in order to reach an optimum level of maturity and roundness.

TASTING

COLOUR: Bright and deep red cherry colour with many long tears.

AROMA: Very powerful, expressive and persistent nose. Ripe, red fruits with notes of tobacco, Álava scrubland and vanilla dominate.

PALATE: The attack is sweet, very pleasant and unctuous. The red fruits enhance the tertiary aromas, such as tobacco, dried herbs and spices. This vintage was marked by the great intensity, good balance and creamy, aromatic and voluminous palate.

Murua 2010, a complete wine that draws happiness and pleasing to the generosity which it envelops the senses.

Area of Origin: D. O. Ca. RIOJA

Quality Group: Reserva

Alcohol Content: 14 % vol

Ageing Potential: 10-20 years

Serving Temperature: 15-17°C

We recommend allowing the wine to breathe in the glass.