



# MURUA

## VEGUÍN DE MURUA GRAN RESERVA 2010



The grapes which are used to make Veguín de Murua have been carefully selected from very old vines, some of which are almost one hundred years old, situated in Bodegas Murua's best plots, at the foot of the Sierra Cantabria Mountains. Due to this peculiarity, production is limited to 2,500 Kg./Ha. The grapes are hand-picked by professional grape pickers who reject the faulty (or unripe) fruit. Later, at the winery, the selection process is completed on sorting tables.

Veguín Gran reserva is crafted in limited editions and only with exceptional vintages.

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** 96% Tempranillo, 2% Graciano y 2% Mazuelo.

### WINEMAKING AND AGING:

Alcoholic fermentation began spontaneously without any type of intervention, fully respecting the raw material. The fermentation and maceration processes took twenty days. Malolactic fermentation was carried out on lees in 18,000 litre French oak vats. After that, the wine was aged for 25 months in new 225 L French and American oak barrels. Next the wine was gently clarified before the final bottling process was carried out, involving minimum filtering.

The rest of the aging process took place in bottle, in the winery's underground bottle cellar, in complete darkness and total absence of vibrations, waiting for the wine to reach its full potential.

### TASTING

**COLOUR:** Intense and bright burgundy colour with long legs.

**AROMA:** Fresh and powerful nose, with pleasant balsamic, tobacco, minty and spicy tertiary notes. Very complete and balanced.

**PALATE:** The splendour of the 2010 vintage is clear on the palate. Presence and harmony with volumen and strength, this wine is toasty with notes of chocolate and hints of minerality. The balance between the fruit and the tertiary aromas is surprising. Long mid-palate with good acidity.

**Area of Origin:** D. O. Ca. RIOJA

**Quality Group:** Reserva

**Alcohol Content:** 14 % vol

**Ageing Potential:** 20 years in cellar conditions.

**Serving Temperature:** 17-18°C

*We recommend decanting this wine and drinking it slowly, allowing it to breathe in the glass, in order to achieve full aromatic and gustative potential.*