



# M U R U A



## M de MURUA 2016

The winter of 2016 enjoyed particularly mild temperatures. The spring was cool and cloudy, causing a delay in budding compared to typical development. The summer was very dry and hot with cool nights, enabling the plant to rest and develop adequately. The good weather aided the development of the vine, obtaining excellent quality and good production. The sanitary state was also perfect due to the good weather during the harvest.

The rainfall at the beginning of September (21L/m<sup>2</sup>) and the temperature span between the night and day from the middle of August were essential for the correct phenolic ripeness of the grape.

The grapes come from an exclusive selection of Bodegas Murua's oldest vineyards in Elciego:

Caralciogo: 70 years old with a yield of 1,700 Kg./ha.

Velasquillo: 63 years old with a yield of 3,000 Kg./ha.

Production is limited to 4.550 botellas

**VARIETAL** 100 % Tempranillo.

### AGEING

Aged in new French oak barrels for 18 months.

### TASTING

**COLOUR:** Bright cherry colour with long tears.

**AROMA:** The first notes are subtle yet amazing: blueberries, strawberry, violet, cherry... slowly achieving great intensity in the glass. The great aromatic complexity is perfectly related to the French oak.

**PALATE:** The attack is velvety, great volume and persistence. The wine boasts a perfect balance between the wood's structure and the sweetness of the "bouquet". Liquorice, raspberry, roses and delicate hints of minerals.

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

**Quality Group:** Author's wine

**Alcohol Content:** 14,5 % vol

**Aging Potential:** 10-12 años

**Serving Temperature:** 15-16°C