



# MURUA



## VS MURUA

Murua VS comes from 20-55 year old vines. The soils are mainly clayey except for some that are clay-lime. In order to guarantee freshness and fruitiness in this wine we select soils with a good percentage of clay.

**VARIETALS** 90% tempranillo, 10% mazuelo.

### WINEMAKING:

Spontaneous fermentation at temperatures between 24 and 27 degrees. Gentle pumping, "delestage" and slight oxygenation during alcoholic fermentation. Maceration lasts 10 to 15 days. Aged for 16 months in French (30%) and American (70%) oak barrels.

### TASTING

**COLOUR:** Bright cherry-red, medium-high intensity.

**AROMA:** At the beginning the nose is intense, afterwards the wood aromas separate from the black fruit. The intense aromas of blackberries, chocolate, candied plum and liquorice appear gradually. This wine is elegant on the nose despite the warmth of this vintage.

**PALATE:** The attack is powerful and frank. The wine has good volume on the palate, assuring good evolution in the future. Aromas perceived earlier on the nose appear.

VS Murua is a powerful and seductive wine, a true reflection of its place of origin ("Sierra Alavesa"), fantastic for wine lovers.

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

**Quality Group:** Red wine aged for 16 month in oak barrel.

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

**Aging Potential:** 8-10 years.

**Serving Temperature:** 15-16°C.