



MURUA

VS MURUA 2016



The 2016 vintage enjoyed mild temperatures in winter. Spring was cool and cloudy, causing a delay in budding compared to the usual development cycle. Summer was very dry and hot with cool nights, enabling the plant to rest and grow without suffering. Thanks to the good weather, the fruit achieved excellent quality and production was good. The sanitary state was also perfect due to the good weather during the harvest. The rainfall at the beginning of September (21L/m²) and the wide variations between day and night temperatures from the middle of August helped to perfect the phenolic maturity of the grapes.

Murua VS comes from 20-55 year old vines. The soils are mainly clay and clay-lime. We select soils with a good percentage of clay in order to guarantee freshness and fruitiness in our wines.

COUPAGE 90% Tempranillo, 10% Mazuelo.

WINEMAKING AND AGING:

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 raspberry-red, medium-high intensity and slow tears.

AROMA: The nose is elegant and persistent, offering intense notes of red fruits such as raspberry, cherry and cassis. The typical vegetation in our plots dominates the ensemble of aromas, in particular thyme. The nose is sweet and deep.

PALATE: The attack is smooth, causing an aromatic explosion, awarding red fruits mixed with floral aromas, waxes... great aromatic potential. This wine is very balanced, fresh and intense. The finish is sweet and never-ending...

VS de Murua 2016 is a velvety wine, which perfectly reflects the balanced mixture between the fruit from our vines and the menthol and floral aroma of the Álava mountains.

Area of Origin: D. O. Ca. RIOJA

Quality Group: Red wine

Alcohol Content: 14,5 % vol

Aging Potential: 8-10 years

Serving Temperature: 15-16°C