



# M U R U A



## M de MURUA

The grapes used to make M de Murua come from an exclusive selection of some of the oldest vineyards at the Murua Winery in the area of Elciego, Álava. The age of these vineyards is between 63 and 70 years old and the yields are 3,000 Kg./ha. and 1,700 Kg./ha. respectively. This exclusive wine has a limited production: 4,000 bottles.

**VARIETAL** 100% tempranillo.

### AGEING

Aged in new French oak barrels for 18 months.

### TASTING

**COLOUR:** Wild strawberry with a bright cherry edge.

**AROMA:** The first impression is elegance and then the power stands out. The aroma is released progressively after time, awarding adequate prominence to red fruit.

**PALATE:** The attack has great finesse, great volume and power. The freshness of French oak associated with raspberries and currants typical to the Tempranillo varietal are evident. The wine has an intense and persistent flavour, a perfect balance between the structure of the wood and the liveliness of the red fruit and the acidity is precise. After some time, the floral notes appear to award the special elegance of the fine wines from Rioja Alavesa.

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

**Quality Group:** Red wine aged for 18 months in oak barrel.

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

**Aging Potential:** 10-15 years.

**Serving Temperature:** 15-16°C.