



MURUA

MURUA BLANCO FERMENTADO EN BARRICA 2019

Murua estate is comprised of more than 80 hectares of family-owned vineyards, 3 of these hectares are field-blend planted with dry-farmed, low-yielded bush vines of Viura, Malvasia and White Grenache of around 40-80 years old. These vines, considered authentic gems, are situated at the head of the vineyards and are grown following the traditional methods used down through the years in Elciego and the rest of Rioja Alavesa subregion.

Limited edition: < 8.000 bottles

VARIETALS

70% viura, 20% malvasía and 10% white grenache.

WINEMAKING AND AGING

Following the traditional method, the manually harvested grapes were selected using the optical sorting table, destemmed and pressed. The must was fermented in new French and American oak barrels for 15 days. Once the fermentation phase of the wine was complete, it was matured in the same barrels, on its lees, for nine and a half months, before being transferred to Murua's bottle cellar.

TASTING NOTES

COLOUR: Clean and very bright with golden hues. Lemon-yellow colour.

AROMA: The first sensations offer a truly floral explosion, intense and very persistent. The fresh citrus aromas come together with the floral notes from the countryside in Álava: Rosemary, thyme, acacia, but also a slight touch of pastries and butter from the barrel. The wine continues to evolve and gain complexity.

PALATE: The attack is intense and fresh. The mid-palate reflects good personality, intensity and volume. We can detect a bit of green pear, a pleasant herbal touch, mint, chamomile and more aromas that mingle with the elegant oak fragrances.

Murua Blanco Fermentado en Barrica is a wine that boasts the acidity of both great vintages and white wines from Burgundy.

Origin: D. O. Ca. Rioja.

Quality Group: White with nine and a half months aging in barrel.

Alcohol content: 14 % vol. approx.

Aging Potential: 20 years.

Suitable for vegetarians and vegans.

