



MURUA

VEGUÍN DE MURUA GRAN RESERVA

The grapes used to make Veguín de Murua have been carefully selected from very old vines, some of which are almost one hundred years old, situated in Bodega Murua's best plots, at the foot of the Sierra Cantabria Mountains. Production is limited to 2,500 Kg./Ha. The clusters are hand-picked by experts who select the best. Later, at the winery, the process is completed on the selection table.

Veguín de Murua Gran Reserva is only made with exceptional vintages and in limited editions. Limited edition: < 12.000 bottles.

VARIETALS 90% tempranillo, 9% graciano y 1% mazuelo.

WINEMAKING AND AGING

Alcoholic fermentation began spontaneously without any type of intervention, fully respecting the raw material. The fermentation and maceration processes lasted twenty days. Malolactic fermentation then took place on lees, in 18,000 litre, French oak vats. After that, the wine was aged for 25 months in new 225 L French and American oak barrels. Afterwards, the wine was gently clarified before the final bottling process was carried out, involving minimum filtering. The rest of the aging process took place in bottle, in the winery's underground bottle cellar, in complete darkness and total absence of vibrations, waiting for the wine to reach its full potential.

TASTING NOTES

COLOUR: Intense and bright garnet colour.

AROMA: Powerful nose, with fresh aromas of dried grass, mint and spices and pleasant balsamic notes. Complex, balanced and delicately persistent.

PALATE: The finesse of the 2014 vintage is evident, it is fresh and harmonic, but at the same time this wine is powerful. Overall, the important aromatic panel of the varieties and the oaks from the barrel stand out. This wine has good volume and great balance. After a while in the glass, the "bouquet" becomes evident, including smoky aromas, cinnamon, cloves, oaks, thyme, mint and spicy notes.

Veguín de Murua Gran Reserva is outstanding due to its infinite elegance on the palate.

Origin: D.O. Ca. Rioja.

Quality Group: Red Gran Reserva

Alcohol Content: 14 % vol approx.

Aging Potential: 20 years in cellar conditions.

Serving Temperature: 17-18°C.

Allergens: Contains sulphites.

We recommend decanting this wine and drinking it slowly, allowing it to breathe in the glass, in order to achieve full aromatic and gustative potential.

