



VEGUÍN DE MURUA GRAN RESERVA 2016

The grapes used to make Veguín de Murua Gran Reserva 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 Toloño Mountains. Production is limited to 2,500 Kg./Ha. The harvest is carried out manually by professionals that select the best clusters and the process is then finished on selection tables at the winery.

Veguín de Murua Gran Reserva is only made in limited editions and exceptional vintages. This harvest was rated as very good and made 13,785 bottles of wine.

Winter 2016 enjoyed mild temperatures. Spring was fresh and cloudy, delaying budding in comparison to its usual development. Summer was very dry and warm with cool nights, enabling the plants to rest and develop well.

September began with a good storm (21L/m²) that, together with the thermal amplitude between night and day, were ideal conditions for the correct development of the vine. The harvest began on 26 September and the oldest vineyards were harvested between 4 and 5 October.

The yields, controlled by the good work in the vineyard, were optimal in a year with a record harvest. In our vineyard we always ensure optimum quality of the bunches thanks to a permanent control dedicated to this.

VARIETALS 92% tempranillo and 8% graciano.

WINEMAKING AND AGING

Alcoholic fermentation began spontaneously without any type of intervention, and fully respecting the raw material. The fermentation and maceration processes lasted twenty days. Malolactic fermentation then took place on lees, in 8,900 litre, French oak vats. After that, the wine was aged for 24 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 takes place in the bottle, in the winery's underground cellars, in total absence of light and vibrations, until the wine reaches its full potential.

TASTING NOTES

COLOUR: Intense garnet colour.

AROMA: Good nose, expressive, delicate and intense, with aromas of liquorice, dried tobacco leaves, wild strawberries, mint, spices and pleasant balsamic notes. As soon as it is uncorked, the wine expresses its best aromas in an elegant way. Fine, delicate, long-lasting and complex nose. With time in the glass we discover new aromas that gradually appear.

PALATE: Sensation of delicacy and elegance from the very first moment. The 2016 vintage shows a very friendly and pleasant character. Notes of liquorice, red and black fruits, but also mint, clove and very ripe wild strawberries. This wine is fresh, long-lasting and with a relevant presence in the mouth conferred by the ageing in oak barrels.

Veguín de Murua Gran Reserva 2016 stands out for its special elegance and length on the palate.

Origin: D.O. Ca. Rioja.

Quality Group: Red Gran Reserva.

Alcohol Content: 14,5 % vol.

Aging Potential: 20 years.

Serving Temperature: 17-18°C.

Allergens: Contains sulphites.

