



MURUA BLANCO FERMENTADO EN BARRICA 2022



The Murua Wineries estate owns over 80 hectares of organically grown vineyards. This wine comes from a total of 3 hectares of vineyards, of between 40 and 80 years-of-age, with goblet-trained vines and low yields. Native varieties such as Viura, Malvasia and White Grenache, situated at the head of several vines and grown in exactly the same way as in times gone by in Elciego and the rest of the Rioja Alavesa.

The Winter was slightly warmer than in previous years, irregular and without rainfall, typical weather for this time of the year. Spring was marked by contrasts in temperatures, with both very hot and cold spells and heavy rain that enabled the vines to develop adequately at the beginning of vegetative growth, aided by higher temperatures.

The irregular weather continued in Summer during which there were hot and dry spells at times and at others cold and rain. The conditions were difficult for the vines and for its vegetative growth, however it is a very resistant plant and was able to adapt and achieve correct growth.

The grapes developed in very good conditions, with low yields that were optimum for a quality white wine.

The harvest was carried out in adequate conditions on 16th and 17th September. This special edition produced 500 bottles.

VARIETALS

75% viura, 15% malvasía and 10% white grenache.

WINEMAKING AND AGING

Following the traditional process, the grapes were hand-picked. During the selection process at the winery an artificial vision system is employed to check the grapes one by one. The wine fermented in new French and American oak barrels for 15 days. Once fermentation was completed, the wine aged in the same barrels, on its lees, for nine and a half months before being transferred to Murua's bottle cellars.

TASTING NOTES

COLOUR: Clean and bright, with greenish hues. Straw yellow colour.

AROMA: At first, the aroma is intense, fresh and floral, with hints of apple, giving way to touches of mountain herbs, fresh chamomile, fennel and fresh tea. After resting in the glass, hints of minerals appear, potentiating even more the fresh sensation.

PALATE: The attack is fresh with very good acidity. The mid palate is persistent, with intensity and good body. The wine has personality and stability and the palate is balanced.

The complexity of this Murua Blanco Fermentado en Barrica is evident in the chamomile and green tea aromas, the freshness of the fennel and the pleasant touch of honeysuckle together with the different aromas of French oak awarded by barrel aging.

Origin: D. O. Ca. Rioja.

Type of wine: White with nine and a half months aging in barrel.

Alcohol content: 14 % vol.

Serving Temperature: 10-16° C.

Aging Potential: 18 years.

Allergens: Contains sulphites.

Suitable for vegetarians and vegans.