

MURUA

Finca la Pedrita 2021

Small and delicate, treasuring the passing of time and the mastery of craftsmanship.

In 2020, Murua Wineries was given the opportunity to buy a plot in the San Pedro area, adjacent to one of its vineyards in Laguardia, which they decided to call, Finca La Pedrita. The plot had just turned 100 years-old and the winery was convinced that, due to its age, it just had to form part of the vineyards owned by Murua Wineries.

The first vintage proved that it was a very special plot, a gift from God Bacchus himself. This wine was made separately and in a different manner and so, Finca La Pedrita wine was born.

This plot is situated on loam soil in good condition, with a high concentration of carbonates and a good percentage of organic matter and large limestone slabs. These features award extraordinary conditions for a great soil that seeks to reflect its maximum expression through the fruit that grows there.



Surface: 3006 m2

Height: 534 m

Situation: Laguardia, 42° 32' 41.5" N 2° 35' 54.0" W

Planting year: 1920

Planting area: 1,75x1,75m

Harvest date: Tuesday 12 October 2021

Production: 329 bottles

VARIETALS

Destemmed tempranillo and graciano with whole clusters of viura and malvasía.

During the summer of 2021, excellent vine development and good grape ripening were observed in this magnificent plot. The vine had everything it needed to offer its best fruit during perfect harvest conditions.

WINEMAKING AND AGING

The best whole clusters of viura and malvasía are selected and placed one by one at the bottom of a 600 L open barrel. The barrel is then filled with the destemmed tempranillo and Graciano grapes. The wine is fermented with native yeasts and, after alcoholic fermentation, it is transferred to a new barrel for spontaneous malolactic fermentation.

It is aged for 17 months in new, lightly toasted, French oak barrels.

TASTING NOTE

To the eye, this red wine offers bright reddish tones. However, it is very different on the nose, where it expresses the same number of sensations as the age of the plot: very good intensity, awarded by the vintage; spices, black and red fruit, balsamic touches, minerality... In short, a lot of energy.

When tasted it shows a lot of strength that conquers the palate whilst maintaining lots of liveliness and geniality. The finesse is invading; however, it doesn't matter because the sensations on the palate are so delicate that the emotion conquers the body.

"Finca La Pedrita" stands out due to its elegance and a painstakingly cared for, handcrafted winemaking process that awards an exquisite, *limited edition* wine that simply thrills.

Origin: D.O. Ca Rioja

Alcohol content: 15%

Allergens: Contains sulphites