



MURUA



MURUA RESERVA 2013

Murua sits on a small hill just outside the town of Elciego. Since the beginning, the winery has focused on crafting top-quality estate wines.

The vineyards are divided into 8 plots, mainly planted with red grape varieties (tempranillo, grenache, graciano and mazuelo). In order to achieve the best possible expression of the different soils in the estate, special attention is paid to factors such as the soil composition and structure and the orientation and sun exposure of the grape clusters.

VARIETALS 92% tempranillo y 8% graciano y mazuelo.

WINEMAKING AND AGING

Fermentation took place at controlled temperature. Maceration was closely monitored. Malolactic fermentation and decanting took place in French and American oak casks, where they stayed for 20 months.

In order to reach an optimum level of maturity and roundness, our Reserva wines are aged for a minimum period of 4 years in an underground bottle cellar.

TASTING NOTES

COLOUR: Cherry red with a garnet rim. Medium intensity.

AROMA: Elegant, frank nose, with good intensity. Notes of noble cedarwood fuse with fruity aromas of wild strawberries.

PALATE: The attack is balanced with a sweet touch. This wine is medium-bodied, persistent, unctuous and balanced. Slight acidity and polished tannins. The finish is pleasant and persistent.

Murua Reserva 2013 is an elegant wine of finesse and purity that reflects the tradition of the Rioja Alavesa. A must amongst the great wines from the area and the flagship wine of the Murua winery.

Origin: D. O. Ca. Rioja.

Type of wine: Red Reserva.

Alcohol content: 14,5 %.

Aging potential: 10-15 years.

Serving temperature: 15-17°C.