

Veguín de Murua Gran Reserva



RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

Enchufado en la propiedad por
BODEGAS MURUA, S.A.
Elciego - España



Abv. 13,5% by vol.

750ml.



Vuosikerta; 2006

Alue; **D.O.Ca Rioja**

Rypäle; **93% Tempranillo, 5 % Graciano, 2% Mazuelo**

Alkoholi; 14 %

Väri; rusehtava

Tuoksu; **Elegantti ja intensiivinen, vihreää parsaa, luumua , himppu suklaata ja mausteita.**

Maku; **Tasapainoinen, raikas, elegantti ja pyöreä kokonaisuus. Tanniinit ovat täysin silkiset. Punainen marja löytyy ja jopa hieman tupakkaa. Jälkimaku pitkä intensiivinen, lämmin ja miellyttävä.**

Tarjoilulämpötila; 17-18 °C, suositellaan dekantointia antamaan viinille aikaa hengittää

Ikäntymispotentiaali; 14 vuotta

Kypsytytys; 24 kk tammessa

Ruokasuositus; **liha- kuten peura, karitsa, hevonen**

Murua sijaitsee Riojan pohjois-osassa. Elciegon ja Laguardian välissä.

Murua on kuulunut Masaveu perheelle 1974 vuodesta lähtien. (Perhe on lähtöisin Barcelonasta jossa ovat tehneet viiniä aiemmin.)

Heidän kaikki viinitilan 110ha viljelyksiä sijaitsee Riojan Alavesa alueella, tuottaen pääosin Reserva ja Gran Reserva viinejä. Osa heidän köynnöksistään ovat jopa 60 vuotta vanhoja. Tästä syystä Murua valmistaa klassisia ja elegantteja viinejä jotka edustavat alueen persoonallisuutta.

Alusta lähtien Murua on päättänyt valmistaa vain korkean laatuluokan viinejä ja vain omista köynnöksistään.

Vintage 2006

Area of Origin D. O. Ca. RIOJA

Quality Group Gran Reserva

Coupage 93% Tempranillo, 5% Graciano, 2% Mazuelo.

Comments

The grapes which are used to make Vegin de Murua have been carefully selected from very old vines, some of which are almost one hundred years old, situated in Bodegas Murua's best plots, at the foot of the Sierra Cantabria Mountains. Due to this peculiarity, production is limited to 2,500 Kg./Ha. The grapes are hand-picked by professional grape pickers who reject the faulty (or unripe) fruit. Later, at the winery, the selection process is completed on sorting tables.

The main feature of the 2006 vintage was its particularly slow pace. It was a very rainy year, both in winter and in spring. However, from the month of August, the climate was dry and sunny until well into the autumn. During this time, the mild temperatures and particularly low night temperatures, allowed for a slow and even ripening process.

Production was limited to 10,000 numbered 75 cl bottles, presented in wooden cases of six.

Aging

Alcoholic fermentation began spontaneously without any type of intervention, fully respecting the raw material. The fermentation and maceration processes took twenty days. Malolactic fermentation was carried out on lees in 18,000 litre French oak vats. After that, the wine was aged for 24 months in new 225 L French and American oak barrels. Next the wine was gently clarified before the final bottling process was carried out, involving minimum filtering, in October 2009. 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. In November 2015 the wine shall be ready for drinking.

Tasting notes

Colour: This wine is an intense ruby red color with medium depth, it is clear and bright. The edge maintains a very lively red tone, proof of the care given to the wine throughout the process of aging and conservation. A slow process, lasting nine years.

Aroma: From the beginning, the wine is elegant and intense, offering sweet notes of candied plums and a hint of liquorice. The tertiary profiles show an essence of cedar wood, fine chocolate and spices.

Palate: The wine is round, fresh and vibrant on the palate. The tannins are pure silk. Cocoa and red fruits are also present and even notes of tobacco come to mind. The finish is intense and long, warm and pleasant.

Elegant by nature, VEGUIN Gran Reserva is a piece of fine craftsmanship carefully sculpted from the vine.

Ageing capacity: 14 years in cellar conditions.

Alcohol content: 14% Vol. **Format:** 750 ml.

Recommended serving temperature: 17-18° C.

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.



M U R U A

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