



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA

*Exclusivamente en la propiedad de*  
**BODEGAS MURUA, S.A.**  
*Elciego - España*



Alc. 13,5% by vol.

750ml.



### **Murua Blanco Fermentado en Barrica**

Vuosikerta; 2014

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

Rypäle; **70 % Viura, 20 % Malvasia, 10 % Garnacha Blanca**

Alkoholi; 13,5%

Väri; **kirkas, hailakan keltainen**

Tuoksu; **paahdettu briossi, tammitus- hengitettyä valkoista kukkaa a trooppisia hedelmiä**

Maku; **Tasapainoinen, kuiva, voinen, seetri**

Tarjoilulämpötila; 5-6 °C, suositellaan avattavaksi ajoissa – jotta pääsee aukeamaan

Ikääntymispotentiaali; 10 vuotta

Ruokasuositus; **kevyt savusiikasalaatti**

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** 2014

**Appellation of Origin** D. O. Ca. RIOJA

**Quality Group** White

**Coupage** 70% *Viura*, 20% *Malvasía* and 10% *Garnacha Blanca*.

#### Comments

The Murua estate is comprised of 110 hectares of estate-owned vineyards, of which only 3.5 hectares are dedicated to growing white grapes. The native grape varieties, such as Viura, Malvasía and White Grenache are between 40 and 80 years of age and are considered authentic gems. They are situated at the head of the vineyards and grown employing the traditional methods used in Elciego and the rest of the Rioja Alavesa area.

In 2014, the winter was mild and rains were scarce, at the beginning of the summer, the grapes were in an excellent sanitary and vegetative condition. During harvest time however, the weather was harsh, and so a selective harvest had to be carried out, obtaining excellent levels of quality and a limited production of 11,669 bottles of 750 ml.

#### Vinification

True to the traditional method, the wine was fermented in new French and American oak casks for 15 days. Once the fermentation process was finished, the wine was aged in the same casks, on its lees, until it was bottled and stored in Murua's cellars in June.

#### Tasting Notes

**Colour:** Clean and bright. Pale yellow with green glints.

**Nose:** Initially, honey aromas dominate. These "beehive" aromas then give way to aromas reminiscent of baked "Brioche". As the wine breathes aromas of white flowers and fruits, such as pear and tropical fruit, appear.

**Palate:** The attack is subtle and elegant, mature yet fresh, with the same honey nuances as earlier perceived on the nose. The mid-palate is unctuous and the after-taste is long and aromatic with a pleasant freshness offered by the balanced acidity.

The acidity makes this mature wine lively and joyful. The contrast between maturity and freshness is very surprising.

**Ageing capacity:** 10 years **Alcohol content:** 13,5% Vol. **Format:** 750 ml.  
**Recommended serving temperatures** 5-6° C. We recommend allowing this wine to breathe in the glass in order to awaken its full aromatic potential.



MURUA

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