



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA

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



Alc. 13,5% by vol.

750ml



### **Murua Reserva**

Vuosikerta; 2008

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

Rypäle; **91% Tempranillo, 9 % Graciano ja Mazuelo yhteensä**

Alkoholi; 13,5 %

Väri; **syvä punaruskea**

Tuoksu; **vadelmaa, kirsikkaa, mansikkaa**

Maku; **tasapainoinen jossa samoja marjoja, vadelmaa kirsikkaa. Kokonaisuus silkkinen ja voimakas.**

Tyylikäs kokonaisuus marjoja ja mausteita.

Tarjoilulämpötila; 15-17 °C

Ikäntymispotentiaali; 12 vuotta

Kypsytytys; 24 kk tammessa

Ruokasuositus; **yrttimarinoitu lammas (valkosipulia)**

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** 2008

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

**Quality Group** Reserva

**Coupage** 91% *Tempranillo*, 9% *Graciano and Mazuelo*.

**Comments** Murua sits on a small hill just outside Elciego. From the outset, the winery has strived to create 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 soil composition and structure, and orientation and sun exposure of the grape clusters.

Winter was very dry at the beginning. Due to a rainy spring, plant stress wasn't very high and budding began around the middle of April. The vegetative cycle ended with cold, bright weather.

**Winemaking.** The harvest was one of the latest of recent years. Particularly low temperatures caused irregular ripening, meaning that harvesting had to be phased, and so the decision was made to fill the vinification tanks with a mixture of grapes from different plots, but with the same level of ripeness, type of soil and age. The harvest turned out to be a long process; involving continuous monitoring of grape maturity, and offering aromas of fresh, not overly ripe fruit, very much in the style of Rioja wines of yesteryear.

**Aging.** 24 months in French and American oak (casks with a maximum use of 3 years). In order to achieve the optimum level of maturity and roundness, our Reserva wines are aged for a minimum of 5 years in the underground bottle cellar.

During the maturity and aging period, exquisite care is taken of the wine, racking is carried out using the "tap and candlelight" method, and then before bottling, the wine is gently clarified involving minimum filtering.

### Tasting Notes

**Colour:** Intense, bright ruby red. Lively sensations in the glass.

**Aroma:** This wine immediately shows complexity. After breathing for a while, a range of red fruits such as raspberries, cherries and strawberries appear, mixed with the typical essence of La Rioja Alavesa.

This Reserva 2008 has an intense, pleasant nose, improving even more as the wine breathes.

**Palate:** The attack is silky, voluminous and powerful. The mid-palate is persistent and velvety, and offers a fine blend of fruity, spicy sensations.

Murua 2008 is fresh, pleasant and fruity, a typical feature of this vintage, with good aging potential.

**Ageing capacity:** 12 years **Alcohol content:** 13,5% Vol. **Format:** 750 ml.

**Recommended serving temperature:** 15-17° C. We recommend allowing the wine to breathe in the glass.



MURUA

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