



# M U R U A

## M de MURUA 2019



The grapes used to make M de Murua wine come from an exclusive selection of the Murua Winery's oldest vineyards in Laguardia, Álava. These vineyards are 63 and 70 years of age and the yields are 1,700 Kg./ha. and 3,000 Kg./ha. respectively.

The Winter was dry with very little damp and the rains in Spring and Summer were ideal for the vineyards. Due to intense winds and cooler temperatures, blossoming took place in complicated conditions and the clusters were smaller and less compact than other years.

After a sunny 2019 and thanks to a correct supply of water, the yield of the Tempranillo grape varietal was optimum and the harvest took place on 4 October in very good conditions.

This vintage is marked by the good concentration and excellent pH which guarantees the good aging of the wine. To make this exclusive M de Murua wine, to guarantee the freshness and the fruit that later emerge in the wine, plots with a good percentage of clay are chosen.

Production is limited to 3.615 bottles.

**VARIETAL** 100% tempranillo.

### AGEING

Aged in new French oak barrels for 18 months.

### TASTING

**COLOUR:** Cherry red with a raspberry edge.

**AROMA:** This wine is intense and lasts on the nose. The focus is on the fruit and floral aromas which become more evident with time.

**PALATE:** The attack is sweet and has great finesse. This wine is elegant, velvety, and has a personality and volume, the freshness of the vintage is apparent and the touch of acidity is perfect. The taste of red fruit is accompanied by aromas of refined French wood. Cherry, raspberry and blueberry flavours dominate. The palate is invaded with a pleasant and voluptuous creamy fruit sensation due to the presence of fruit and flowers.

After breathing for a while, this M de Murua 2019 reveals all of the attributes that make it one of the best wines from the Rioja Alavesa.

**Area of Origin:** D.O. Ca. Rioja.

**Type of Wine:** Red wine aged for 18 months in oak barrel.

**Alcohol Content:** 14,5 % vol.

**Aging Potential:** 10-20 years.

**Serving Temperature:** 15-16°C.