



Tierras de Murillo

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

MADE AND BOTTLED ON SITE

TIERRAS DE MURILLO WINERIES · MURILLO · SPAIN

ELEGANCE AND FINESSE OF MATURITY

CRIANZA

CATEGORY: Crianza Red.

DENOMINATION OF ORIGIN: D.O.C. Rioja

GRAPE VARIETY: 100% Tempranillo.

AGE OF VINES: Vines planted before 1965.

PREPARATION:

Grape from unirrigated vineyards and harvested in the first half of October, once the optimum point of maturity is reached. Fermentation at controlled temperature of 28°C for 18 days with light traces to extract soft, ripe tannins and all their colour potential. Resulting in a special wine for aging in American oak barrels (new and semi-new) for one year. It then matures in the bottle for refining.

TASTING NOTES

Dark garnet red. Complex aromas of aging with elegant memories of mature forest fruits (blackberry and raspberry) and liquorice. Balsamic and with spicy notes. Wide, robust and silky on the mouth, lively and with mettle. Lingering finish. Estimated consumption time: Now and within five years. Conservation temperature: 12°C. Recommended consumption temperature: 17°C