



THE FRUIT OF TIME

Pleasing on the palate, pleasing to the eye, primary. Natural, free. A robust wine, like those of days gone by. A testament, as always, to quality. No artifice or play on words. With work and with passion. Thus, things are always what they seem.



TIERRAS DE MURILLO Nº 1

ANTIQUE COLECTION

TEMPRANILLO

CATEGORY: Made by winemaker Nacho Terrado, this special wine pays tribute to the hard work of our ancestors and traditional cultivation methods.

DENOMINATION OF ORIGIN: D.O.Ca. Rioja

GRAPE VARIETY: 100% Tempranillo.

PREPARATION: This wine comes from grapes from vineyards planted pre-1940 and cultivated on unirrigated land on ferrous clay plots. The conduction system of the plant is the vessel.

The grapes were harvested by hand in the first two weeks of October. The alcoholic fermentation was carried out at a controlled temperature of 25°C for 16 days applying gentle pumping to extract soft and mature tannins and preserving all the aromatic richness. Aged in new French (60%) and American (40%) oak barrels for 14 months. Bottle refining for one year. Limited edition of 9,146 bottles. This wine will be released only in the winery's large vintages.

TASTING NOTES: An attractive dark crimson red, very intense. Complex aromas of ripe red fruit (raspberries) and blackberries, liquorice, black chocolate very-well combined with a wide range of spices, and very fresh, fine and elegant balsamic notes. On the mouth it is potent, robust and smooth, with great fleshiness. Very flavoursome. Long-lasting and persistent aftertaste.

Estimated consumption time: now and within the next 10 years.

Conservation temperature: 12°C

Recommended consumption temperature: 18°C.