

A TRIBUTE TO THE PAST



Its appearance, its aromas, its unmistakable flavour. Everything about it is pleasing. Because it is the result of careful preparation guided by traditional methods of cultivation. Because, just by trying it, you can see that the past is ever closer.



TIERRAS DE MURILLO Nº2

ANTIQUE COLLECTION

VIURA

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% Viura.

PREPARATION: A few years ago, when the wines were made in the cellars at home, our grandparents used to comment how good red wine was made by mixing a percentage of white grapes with the red. No sooner said than done, they planted the red grape vines intermixed with white strains, with the intention of putting them all into the press together.

At Bodegas San Esteban, to make our Antique Collection Nº2 we decided to select those white grapes from very old vineyards. Grapes harvested by hand, whose must is fermented at a controlled temperature in 225 litre barrels of French and American oak.

Then it is stirred with its lees during the six months that this wine spends in the barrel. Once removed from the barrel, it rests for a further six months. It comes out onto the market after spending at least a year maturing in the bottle.

TASTING NOTES: Lovely lemon-yellow colour with a greenish hue. Notes of ripe fruit, peach, orange peel, pineapple and grapefruit, very well combined with notes of balsamic and hardwood. Very full-bodied, with well-balanced acidity. Recommended consumption temperature: 10°C.