

Tierras de Murillo

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

MADE AND BOTTLED ON SITE

TIERRAS DE MURILLO WINERIES · MURILLO · SPAIN



THE FRESHNESS AND THE IMPERTINENCE OF YOUTH

TEMPRANILLO

CATEGORY: Young red.

DENOMINATION OF ORIGIN: D.O.C. Rioja

GRAPE VARIETY: 100% Tempranillo.

AGE OF VINES: Vines planted before 1965 and 1980.

PREPARATION:

Grape from unirrigated vineyards and harvested in the first half of October, once the optimum point of maturity is reached. Fermentation at a controlled temperature of 26°C with a previous maceration at 12°C for three days in order to extract the full aromatic potential of the grape. Made using the traditional destemming method.

TASTING NOTES

Beautiful dark violet colour. Varietal aromas characteristic of tempranillo and reminiscent of red and black fruits (strawberry, blackberry and forest fruits) very well combined with black liquorice notes. Robust, broad and silky on the mouth with a deep and long fruity aftertaste.

Estimated consumption time: 18 months.

Conservation temperature: 12°C

Recommended consumption temperature: 14°C