



Tierras de Murillo

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

MADE AND BOTTLED ON SITE

TIERRAS DE MURILLO WINERIES · MURILLO · SPAIN

MAXIMUM EXPRESSION OF THE TEMPRANILLO

TEMPRANILLO

CATEGORY: Young Rosé.

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. Made using the bleeding method by choosing only the clean and shiny part of the drained wort. Fermentation at a controlled temperature of 14°C for 25 days.

TASTING NOTES

Pink salmon colour. Aromas of red fruit (strawberry) and stone fruit (peach skin) very well assembled with smoky background notes. Robust and sweet on the mouth with balanced acidity and a fruity and intense aftertaste.

Estimated consumption time: 12 months.

Conservation temperature: 12°C

Recommended consumption temperature: 8-9°C