



Tierras de Murillo

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

MADE AND BOTTLED ON SITE

TIERRAS DE MURILLO WINERIES · MURILLO · SPAIN

**THE VINEYARD, THE BEST INHERITANCE
FROM OUR ANCETORS**

VIURA

CATEGORY: Young white.

DENOMINATION OF ORIGIN: D.O.C. Rioja

GRAPE VARIETY: 100% Viura.

AGE OF VINES: Vines between 50 and 110 years old.

PREPARATION:

Grape from old, unirrigated vineyards and harvested the first week of October, once the optimum point of maturity is reached. Fermentation at a controlled temperature of 14°C for 25 days.

TASTING NOTES

Pale yellow colour with steel tones. White fruit (pear) and stone fruit (peach skin) aromas, very well assembled with tropical notes (pineapple). Silky on the mouth, smooth and fresh, very harmonious with a long fruit aftertaste.

Estimated consumption time: 12 months.

Conservation temperature: 12°C

Recommended consumption temperature: 5-8°C