



MURI VETERES 2016



Type of wine:

Crianza red wine.
14,5% Alc.



Vintage:

2016.



Location:

D.O.P JUMILLA.



Production:

7.200 bottles of 750 cl.



Grape varieties:

100 % Monastrell
ungrafted old vines.



Harvest:

Manual harvest on
2016 October 4th and
5th, in boxes of 12 kg.



Packaging:

6 bottles of 750 cl.



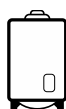
Conservation:

Between 15 and 16 °C.



Soils:

Heroic raging rainfed vineyard located at 600 meters above sea level on the southern slope of Sierra Hermanillos, with a thick limestone roof, sandy bottom and bedrock a few meters below the vines.



Winemaking:

Maceration, alcoholic fermentation and malolactic fermentation in 1.800 liter cubic French oak barrels.



Ageing:

12 months in 1.800 liter cubic barrels and 225 liter French oak barrels and 12 months in bottle.



Tasting note:

Appearance: Deep and lively ruby color, with dense and pigmented tears.

Nose: Aromas of ripe black fruit, aromatic and balsamic herbs along with mineral, cocoa and roast notes.

Palate: This wine reflects the kindness of the Monastrell grape. Quality barrels with a multitude of spicy nuances give it an elegant complexity. Concentrated, tasty, fresh palate and a well-balanced noble tannin that give us a long and pleasant finish. It pairs perfectly with traditional dishes, game meat and medium or long maturing cheeses.



Awards & Points:

Guide Gourmets: 94 p.

Guide Peñín: 91 p.

Guide Proensa: 94 p.

Guide Wine Up: 92,77 p.

and Spanish Wine
Ambassador.

Semana Vitivinícola: 95p.

Guide Vivir el Vino: 94 p.



Palletization:

*Pallet 120x80 cm:
105 boxes x 6 bot.

Weight: 882 kg.

Height: 175 cm.

*Pallet 120x 100 cm:

120 boxes x 6 bot.

Weight: 1.008 kg.

Height: 175 cm.

