

*Viñedos Singulares*



## MURI VETERES 2017



### Type of wine:

Crianza red wine.  
15 % Alc.



### Location:

D.O.P JUMILLA.



### Grape varieties:

100 % Monastrell  
ungrafted old vines.



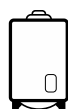
### Packaging:

6 bottles of 750 cl.



### 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 shallow bedrock under the vines.



### Winemaking:

Maceration, alcoholic fermentation and malolactic fermentation in 1.900 liter cubic French oak barrels.



### Ageing:

12 months in 1.900 liter cubic barrels and 225 liter French oak barrels and minimum 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 character 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:

**James Suckling:** 93 p.  
**Bacchus awards:** Gold  
**Guide Gourmets:** 94 p.  
**Guide Peñín:** 92 p.  
**Guide Proensa:** 95 p.  
**Guide Wine Up:** 92,43 p.  
**Semana Vitivinícola:** 95p.  
**Guide Vivir el Vino:** 94 p.  
**Andreas Larsson MS:** 94 p.



### Vintage:

2017.



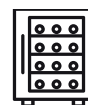
### Production:

6.083 bottles of 750 cl.  
395 bottles of 1500 cl



### Harvest:

Manual harvest on  
2017 October 2th in  
boxes of 12 kg.



### Conservation:

Between 15 and 16 °C.



### Palletization:

\*Pallet 120x80 cm:  
88 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.

