



Muñarrate Tinto

*The delicious taste of youthfulness.
A fresh and accessible red with
intense fruitiness.*

Designation of Origin: Rioja

Grape varieties: Tempranillo

Soil: Chalky clay

Age of vines: 15 years

Harvest date: second and third week of October

Grape harvest: Manual

Vinification: Young vines are chosen so the resulting wine is fresher and easier to drink. The grapes arrive at the crush pad at a temperature of 18 °C and alcoholic fermentation takes place at controlled temperatures never surpassing 25 °C. The wine is devatted before fermentation is complete, in order to avoid too much structure.

Malolactic fermentation takes place spontaneously in stainless steel tanks, after which the wine is sulphited and racked. It is then cold-stabilised.

Tasting notes: Colour intense, dark-cherry red, with blue hues near the rim.

Nose: Intense, fruity, powerful, ripe strawberries, blackberries, liquorice.

On swirling, the wine turns out honest, with versatile fruit, notes of the vinification process and sweet dairy hints, even including some herbal nuances.

Mouth: Meaty attack and wide in the mouth, full of the fruit flavours perceived earlier. Wide mouthfeel with young yet ripe, sweet tannins that slide through very pleasantly. Powerful, long finish evincing great fruitiness.

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