

Vinedos Singulares



MURI VETERES 2021



Type of wine:
Crianza red wine.
15 % Alc.



Location:
D.O.P JUMILLA.



Grape varieties:
100 % Monastrell
ungrafted old vines.

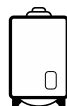


Packaging:
6 bottles of 750 cl.



Soils:

Heroic dry farming old ungrafted vineyard located at 600 meters above sea level on the southern slope of Sierra Hermanillos, with thick limestone cover, sandy bottom and shallow bedrock under the vines, with yields from 500 kg to 700 kg per hectare.



Winemaking:

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



Ageing:

16 months in 1.900 liter cubic foudres and 225 liters French oak barriques and minimum 12 months in bottle.



Tasting note:

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

Nose: Aromas of ripe black fruits, aromatic and balsamic herbs along with mineral and elegant toasted notes.

Palate: This wine reflects the character of the mediterranean Monastrell grape. Quality barriques give it elegant complexity. Concentrated, tasty, fresh palate and a well-balanced noble tannin that gives 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.

Guide Peñín: 92 p.

Guide Tim Atkin: 92 p.

Guide Wine Up: 94,4 p. and Spanish Monastrell Wine Ambassador.



Vintage:
2021.



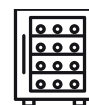
Production:

3429 bottles of 75 cl.
50 bottles of 150 cl



Harvest:

Manual harvest on
2021 September 15th
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.



Certificates:

Vegan certified.

