

MUREDA TEMPRANILLO / ORGANIC (OAK AGED)



vinamericas



VINTAGE: 2011

PRODUCER: Bodegas Mureda

LOCATION: Ciudad Real, Castilla La Mancha

APPELLATION: Tierra de Castilla

VARIETALS: Tempranillo 100%

AGEING: 2 months in oak

ALCOHOL: 14.5%

TASTING NOTES

Cherry red color with maroon hues. Pleasant fruity aroma with notes of red fruit and a balsamic touch. Well balanced, with sweet and round tannins, full bodied and a long aftertaste. The two months in French oak barrels add enough complexity and structure without sacrificing the fruit. Ideal to pair with grilled meats, pasta and cheeses. Its ripeness and alcohol content make it very versatile.

ANNUAL PRODUCTION: 500,000 btl.

BODEGAS MUREDA

Mureda is a family-owned winery boasting the largest organic vineyard surface in the world with over 1,200 hectares (3,000 acres) planted. As an official organic wine grower, Mureda's vines are not exposed to any chemical pesticides, herbicides or fertilizers, which yields clean and healthy wines, modern in style with just a touch of real oak to add complexity and elegance without sacrificing fruit or personality.

THE LAND

The warm location of the lands protects the area from the hot and humid Mediterranean winds which give a continental climate to the area with cold winters and hot summers with cool nights. The rains are very scarce, taking place in Spring and Fall. Everything favors the stress of the vineyard in the final stage of ripening. La Mancha is located over a plain surrounded by hills and grounds of limestone compositions with a subsoil of carbonate-calcium with extraordinary capacity to retain water.