



MURVIEDRO COLECCIÓN CRIANZA

D.O.P. VALENCIA

Murviedro comes from Latin "Muri Veteres", the old town walls that embrace the old Villa and that witnessed numerous battles during the Reconquista period.

Region

The Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Grape Varieties

50% Tempranillo, 30% Monastrell and 20% Syrah

Winemaking

The best grapes are carefully selected at their optimum ripeness. Vinified in temperature controlled stainless steel tanks using selected yeasts. After blending the wine is aged in American (Missouri) oak casks for a minimum of 6 months.

Tasting Note

Colour:	Ruby red with earthy tinges.
Aroma:	Warm, elegant aromas of ripe fruits herbaceous plants.
Taste:	Smooth and velvety with ripe tannins.

Serving Suggestions

Murviedro Colección Crianza is ideal to accompany red meats, roasts and mature cheeses. Serve between 16 and 18°C. It is recommended the bottle is opened 30 minutes before serving.

Vintage

2016

Alcohol Content

13.5% vol.

Available in

750ml

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