



MURVIEDRO COLECCIÓN PETIT VERDOT

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.

Murviedro Colección Petit Verdot is a powerfull wine with a big personality. Ideal to accompany game, rice dishes and cheeses

Region

The Denominación de Origen Protegida Valencia is near the Mediterranean coast in the East of the country where the altitude varies between 250m and 1000m. The climate is warm with strong influences from the Mediterranean sea. For centuries grapes have been grown in the chalk clay soil which together with the constant presence of strong sunlight produces fruity wines with a good structure and smooth tannins.

Grape Variety

Petit Verdot

Winemaking

We select and pick the best Petit Verdot grapes which are then cold macerated for 10 days at a temperature of 14°C. Fermentation follows at a temperature of 26°C for 5 days. Malolactic fermentation takes place in tank.

Tasting Note

Colour: Intense red with granite hues.
 Aroma: Strong aromas of red fruits, balsamic tones and a hint of menthol.
 Taste: Silky, smooth, well structured with a fresh acidity.

Serving Suggestions

Murviedro Colección Petit Verdot is ideal to accompany game, rice dishes and cheeses. Best served at a temperature of 16°-18°C, avoid serving at much higher temperatures.

Vintage
2020

Alcohol Content
13% vol.

Available in
750ml

LOGISTICAL INFORMATION

Closure: Cork
Packaging: 6 bottles per case
EU pallet: 84 cases / 504 bottles
Layers: 4
Weight: 698 Kgs

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