$\mathbf{MUR}_{1927}^{\underline{==}}$



SERICIS CEPAS VIEJAS MERSEGUERA D.O.P. VALENCIA

'Sericis' means 'silky' in Latin. This wine's name and delicate palate pay tribute to the Casa de la Seda guild house. It is made using Merseguera grapes and is fermented in oak casks, followed by 'sur lies' ageing.

Area of Production

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 a strong influence 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 Variety

100% Merseguera

Winemaking

Making wine from the Merseguera grape variety using carbonic maceration. When the intracellular fermentation reaches 2% alcohol, the wine is pressed, and fermentation is completed in oak barrels. The wine remains in these for three months, with batonnage once a week. It then spends three months on its lees in stainless steel tanks before bottling. Wine suitable for vegetarians and vegans.

Tasting Note

Bright yellow with green tinges.

Medium intensity aromas of ripe white stoned fruit with a hint of flowers, fennel and balsamic tones.

Taste:

Colour:

Aroma:

Smooth, round with flavours of apricot and dried peach. A wine with Mediterranean character, well balanced acidity and a long finish.

Serving Suggestions

Sericis Cepas Viejas Merseguera is a very aromatic white wine with a big personality ideal to be served with salads, seafood, fieduà, paellas and white meat. It is also excellent served on its own. Best served chilled between 6 and 8°C.

Vintage 2021

Alcohol Content 12% vol.

Available in 750ml

LOGISTICAL INFORMATION

Closure: Packaging: Euro-pallet: Layers: Weight: Cork 6 bottles per case 80 cases / 480 bottles 5 695 kg

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