



Vega Murillo 2008

Technical Sheet

BRAND

Vega Murillo

WINE TYPE

Red

GRAPE VARIETIES

100% Tinta de Toro (Tempranillo)

ALCOHOL

13,5°

LOCATED

Pago de Valdelacasa
Villabuena del Puente
D.O. Toro

FERMENTED

For 7 days in Stainless Steel Vats

MACERATED

For 5 days in Stainless Steel Vats

MALOLACTIC FERMENTATION

In Stainless Steel Vats

AGED

For 3 months in New Allier French 50% and American Oak Casks 50%

BOTTLED

On 8th June 2009

RELEASE DATE

June 2009

ANNUAL PRODUCTION

150.000 bottles

SOIL

Predominantly Clayey-Calcareous with slopes and undulations

GRAPE YIELD PER HECTARE

5,000 kilograms



PACKAGING
12-bottle wooden boxes