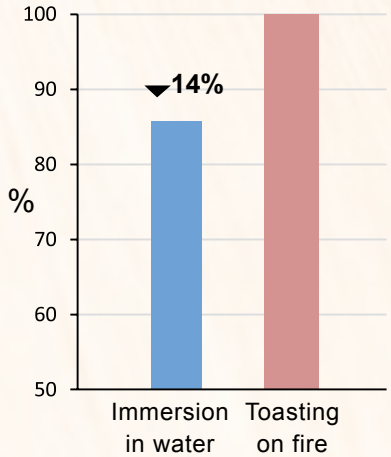
Tonelería MURUA desde 1899 O_2

The Murúa O_2 barrel is designed to increase oxygen permeability. It is the finest version of Murúa's traditional French barrel. The process, as with Murúa's other types of French barrel, begins with the selection of hundred-year-old oaks in the forests of central France and the Vosges, and subse-quent cleft cutting following the grain of each trunk. The selected panels arrive at Tonelería Murúa where they are restacked at an oblique angle to guar-antee the quality of the process (the result of a study carried out during two years in collaboration with the INIA). Our location, near the Ebro river, pro-vides the ideal climatic conditions for the slow maturation of the oak. This process is essential to achieve barrels that are homogeneous and respect the wine.

We guarantee a natural drying time of at least 36 months.

Immersion: For wines that are more sensitive to the contribution of wood, barrels obtained through the immersion process should be used. This method (the SITE process), exclusive to Tonelería Murúa, consists of immersing the barrels in a pool of water at a specific temperature and time; several research studies have determined the most suitable parameters for correctly eliminating the astringent tannins in wood. During the process of controlled immersion, the pores of the wood are dilated and hydrated, which subsequently enables the toasting to penetrate deeper, in a softer and more respectful way, thus preserving the fruity nuances of the wine. By damaging the structure of the wood as little as possible, the useful life of the barrel is prolonged. It is a fundamental process for respecting the varietal character during the ageing process in the barrel.

ELLAGIC TANNIN CONTENT



During the controlled process of immersion in hot water, a significant amount of astringent tannins are eliminated, which provides greater smoothness and balance on the palate, thus preventing the most aggressive notes of the oak.

Tasting note: The O_2 French barrel is characterized by its subtlety, respect for the fruit and balance, creating well-rounded wines, with pleasant tactile sensations that confer greater persistence and structure on the palate. In short, it produces mild and pleasant wines. The aromatic descriptors that characterize the barrel evolve with the intensity of the toasting: from balsamic notes and cut grass, to hay, vanilla and nuts, continuing with more spicy notes of clove and pepper and, finally, with nuances of dark chocolate and coffee from the most intense toasting.

The Murúa O_2 French barrel is specially designed for wines with high polyphenolic content, wines that have a greater reduction potential or wines that must be subjected to a faster ageing process. The increase in the kinetics of oxygen transfer in the barrel promotes polymerization of tannins at a higher speed and an increase in anthocyanin stabilization. Likewise, it also induces a more open aromatic profile, promoting fruity notes and avoiding the appearance of reductions in the wine. On the other hand, since the kinetics of the ageing is greater, they are barrels that demand greater attention and control, in order to avoid the appearance of oxidation aromas.

Through a slow and deep toasting process using only oak firewood and a strict control of time and temperature, we create each O^2 Murúa barrel in a personalized way, agreeing with each oenologist all the factors for its design. Different methods of toasting create unique profiles suited to different wines.

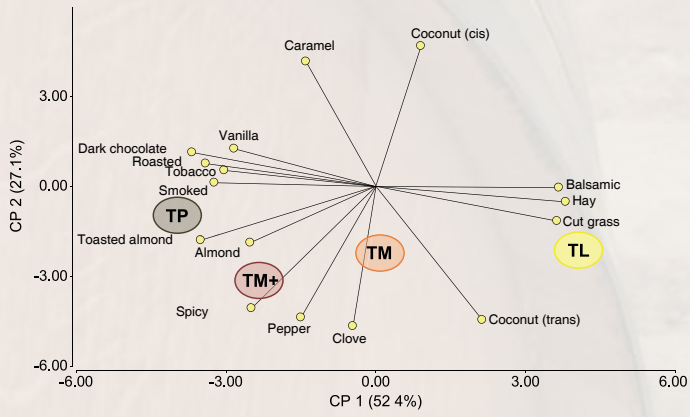
Light toasting: Fresh, mineral and fruity wines. Respectful ageing and offering a great deal of freshness.

Medium toasting: A compromise between terroir, variety and barrel; a great expression of the fruit.

Medium+ toasting: Providing aromatic complexity and sweet notes.

Extra toasting: Special wines. Contribution of roasted notes that integrate quickly. For very short ageing periods.

This barrel is highly recommended for varieties of red grapes that have good structure and are high in polyphenols, such as Tempranillo, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Syrah, etc.



Expert oenologist with a great deal of experience in the art of pairing wines and wood, taking into account the different styles of wine, varieties, wine-growing areas and objectives of each customer, to advise on the choice of the barrel for each vintage, as well as for the ageing stage.

Capacity	**225 litres**
Weight	46 kg
Length of the stave	950 mm
Thickness	25/26 mm
Head diameter	560 mm
Bilge diameter	690 mm
Galvanized and rounded hoops	8
Cauterized bunghole 50 mm	From 42 to 50 mm on request
Silicone bung	Included
Customer logo and coding on the barrel end	Included
Toasted barrel end	To order
Toasting level of choice	Choice of light, medium, medium+ and extra toasting

Traceability: Each barrel has a unique identification code. The entire traceability of the manufacturing processes is documented to guarantee subsequent replication for each customer.

Analysis: Periodic controls of chloroanisoles and chlorophenols; available to the customer.

Sealing: Verified for each barrel

Finish: high-quality by hand.

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