

A hand holding a glass of red wine in a cave setting. The background is a warm, golden-brown cave wall with a rough, textured surface. The hand is holding a clear wine glass filled with red wine. The glass has a small, faint logo on it. The overall mood is elegant and sophisticated.

Murville
BODEGA

DIGITALCATALOGUE

Our History

...a family dream

which was born in 1937 and today produces exceptional wines.

It was Don Rafael Salafia who ventured into southern Mendoza with the dream of bringing to life what we now know as Bodega Murville.

Since then, we have worked to offer premium quality wines, prioritizing the care of the vineyard above all.

We are an integrated winery specializing in the production of sparkling and frizzante wines.

Some information...

- We were the first winery in Argentina to produce natural frizzantes with the iconic "El Secreto Chardonnay".
- In 2003, we received the "Organic Wine Producer and Processor" certification from Food Safety.
- In 2007, we obtained our ISO 9001:2000 certification for having a quality management system.





SEÑALES TÚ INTUICIÓN MARCA EL CAMINO. SABER VER ES ESENCIAL. EL UNIVERSO TE DA SEÑALES

**Sexto
sentido**

Cabernet
Franc

**Sexto
sentido**



Sexto sentido

Malbec Roble

TECHNICAL SHEET



- **Color:** very vivid and intense red.
- **Nose:** reminiscent of ripe red fruits, dried plums and a soft woody touch from oak chips.
- **Palate:** sweet on the entry with gentle tannins typical of the Malbec from our area, with a long finish and appreciated notes of oak.

+ INFORMATION

Origin: Finca Don Pedro, Cuadro Bombal.

Training: espalier.

Harvest date: april 2022.

Alcohol: 13,5 % v/v

Total acidity: 5,40.

pH: 3,63.



Suggestion: Drink at 16°/18°

Sexto sentido

Cabernet Franc

TECHNICAL SHEET



- **Color:** dark red with purple tones.
- **Nose:** Well concentrated, with notes of spices like black pepper and hints of ripe blackberries.
- **Palate:** The firm, lively tannins create a balanced sensation on the palate, leading to a finish characterized by ripe, rounded fruit flavors.

+ INFORMATION

Origin: Los Perales Estate, Cuadro Bombal.

Training: trellis.

Harvest date: First week of April.

Alcohol: 13,20% v/v

Total acidity: 5,40.

pH: 3,65.

Suggestion: Drink at 16°/18°



Sexto sentido

Chardonnay Roble

TECHNICAL SHEET



- **Color:** Pale yellow with greenish highlights and delicate greyish undertones.
- **Nose:** Floral, with notes of white peach and a subtle hint of pineapple, characteristic of the variety.
- **Palate:** Smooth and well balanced, with a harmonious interplay of sweetness and acidity, presenting a fresh and fruity profile.

+ INFORMATION

Origin: Finca Don Pedro, Cuadro Bombal.

Training system: espalier.

Harvest date: February 2022.

Alcohol: 12.6% v/v.

Total acidity: 5.50.

pH: 3.45.

Sugar: 5 g/L.

Suggestion: Drink at 8°/12°.



Sexto sentido

Natural Sweet
Late Harvest

TECHNICAL SHEET



- **Color:** intense, vibrant yellow with greenish reflections.
- **Nose:** delicate, with floral notes of roses and orange blossoms.
- **Palate:** exotic and very fresh, with crisp acidity and a perfect balance from the Torrontés Rioja grapes used, harvested overripe.

+ INFORMATION

Origin: Finca Doña Irene,
Cuadro Bombal, San Rafael.
Training: parral.
Harvest date: mayo 2022.
Alcohol: 11,20 % v/v.
Total acidity: 6,00.
pH: 3,35.
Sugar: 42gr/lit.

Suggestion: Drink at 8°/12°.



Sexto sentido

Pinot Noir

TECHNICAL SHEET



- **Color:** medium-intensity ruby red.
- **Nose:** red and black fruits, highlighting strawberry, raspberry, and plum, combined
- **Palate:** fresh and fruity, with smooth tannins. Flavors of strawberry and other red fruits emerge.

+ INFORMATION

Origin: El Quebracho - Goudge

Training system: espalier.

Harvest date:

first half of March 2024.

Alcohol: 12.00 % v/v.

Total acidity: 5.20.

Sugar: 42 g/l.

pH: 3.70

Suggestion: Drink at 16°/18°



Sexto sentido

Malbec Reserve

TECHNICAL SHEET



- **Color:** ruby red with subtle brownish tones, characteristic of its aging.
- **Nose:** fine and delicate aromas of vanilla, coconut, spices and a hint of tobacco.
- **Palate:** well-structured with tannic notes and a slight astringency that helps to appreciate this barrel-aged, ageworthy wine.

+ INFORMATION

Origin: Finca Doña Irene, Cuadro Bombal, San Rafael.
Harvest date: first half of April 2022.

Alcohol: 13,50 % v/v.

Total acidity: 5.50.

pH: 3.60.

Aging: 1 year in American oak and 3 months in bottle.

Suggestion: Drink at 16°/18°





Sexto sentido



Sexto sentido

Great Reserve

TECHNICAL SHEET



- **Color:** intense violet highlights with dark, deep nuances.
- **Nose:** aromas of red fruits, plums and ripe blackberries predominate; as the blend unfolds, fragrances of pepper, coffee beans, graphite, vanilla and tobacco emerge..
- **Palate:** refined, velvety-bodied. Delicately sweet tannins outline a compote of cooked red fruits. Long, round, with a subtle acidity on the finish.

+ INFORMATION

Origin: Cuadro Bombal.

Harvest date: March 2022.

Alcohol: 14.60% v/v.

Total acidity: 5.50.

pH: 3.70.

Varietal composition: blend of Malbec, Cabernet Sauvignon and Cabernet Franc.

Aging: 12 months in American oak and 12 months in bottle.

Drink between 16° and 18°
Let it rest for about 15 minutes beforehand.

Sexto sentido

Great Reserve
Selected Barrel

TECHNICAL SHEET



- **Color:** intense violet highlights with deep, dark hues.
- **Nose:** dominated by red fruits, plums, and ripe blackberries; as the blend unfolds, notes of pepper, coffee beans, graphite, vanilla, and tobacco emerge.
- **Palate:** refined and velvety body. Delicate sweet tannins reveal stewed red fruit compote. Long, rounded, with a subtle acidity on the finish.

A magnificent wine born from the finest of our barrels.

SELECTED BARREL is the winery's treasure.

Aging: over 24 months in American oak and 12 months in bottle.

*Blend of: Malbec 60% –
Cabernet Sauvignon 20% –
Cabernet Franc 20%*

Drink between 16° and 18°
Let it rest for about 15 minutes beforehand.



- sparkling wine -

Sexto
sentido

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Sexto sentido

- sparkling wine -

Extra Brut
Pinot Noir Rosé

TECHNICAL SHEET



- **Color:** elegant and delicate pink.
- **Nose:** white peaches with subtle notes of plum.
- **Palate:** sweet and fresh, finishing with a pleasant aftertaste.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.

Harvest date: February 2022.

Training system: pergola.

Alcohol: 12.00 % v/v

Total acidity: 5.70.

pH: 3.40.

Sugar: 40 g/l.

Suggestion: Drink at 8°/10°



Sexto sentido

- sparkling wine -

Late Sweet

TECHNICAL SHEET



- **Color:** greenish-yellow, bright and luminous.
- **Nose:** fruity, with notes of white peach, apple, orange, and tangerine.
- **Palate:** reminiscent of a fruit salad, with a gentle acidity noticeable on the palate, very good mouthfeel, and long-lasting presence on the taste buds.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.

Harvest date: February 2022.

Training system: pergola.

Alcohol: 11.5 % v/v

Total acidity: 5.80.

pH: 3.40.

Sugar: 63 g/l.

Suggestion: Drink at 8°/10°



Sexto sentido

- sparkling wine -

Extra Brut
Sauvignon Blanc

TECHNICAL SHEET



- **Color:** greenish-yellow, bright and luminous.
- **Nose:** fruity, with notes of white peach, apple, orange, and tangerine.
- **Palate:** reminiscent of a fruit salad, with a gentle acidity noticeable on the palate, very good mouthfeel, and long-lasting presence on the taste buds.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.

Harvest date: February 2022.

Training system: Parral

Alcohol: 11.5% v/v

Total acidity: 5.80.

pH: 3.40.

Sugar: 63g/l.

Suggestion: Drink at 8°/10°



Sexto sentido

- sparkling wine -

Lupulado

Sparkling wine with hops

TECHNICAL SHEET



- **Color:** yellow with golden and greenish highlights.
- **Nose:** citrus notes, mango, pine, stone fruit, and herbs contributed by the hops, which combine with the varietal aromas of tropical fruits like pink grapefruit, creating a complex and interesting balance.
- **Palate:** refreshing acidity, fruity, with a hoppy aftertaste and a final touch of moderate bitterness.

Sensations that invite drinking.

+ INFORMATION

Origin: Los Perales and Cuadro Bombal estates

Harvest date: February

Training system: espalier

Hops: Selection of national and imported hops

Alcohol: 12.30 % v/v

Total acidity: 6.50 g/L

pH: 3.3

Suggestion: Drink at 8°/10°





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Extra Brut
Chenin Chardonnay

TECHNICAL SHEET



- **Color:** amber.
- **Aroma:** fine and delicate, reminiscent of tropical fruits and pineapple.
- **Boca:** fresh and balanced, thanks to the harmonious union of Chenin Blanc and Chardonnay varietals.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.

Harvest date: February 2022.

Training system: pergola.

Alcohol: 12.5 % v/v

Total acidity: 5.80.

pH: 3.63.

Sugar: 9 g/l

Suggestion: Drink at 8°/10°





Sweet Rosé
Chenin Pinot Noir

TECHNICAL SHEET



- **Color:** elegant and delicate pink.
- **Nose:** white peaches with subtle notes of plum.
- **Palate:** sweet and fresh, finishing with a pleasant aftertaste. The varietal characteristics of Chenin Blanc and Merlot are noticeable.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.
Harvest date: February 2022.
Training system: pergola.
Alcohol: 12.00 % v/v
Total acidity: 5.70.
PH: 3.40.
Sugar: 40 g/l.

Suggestion: Drink at 8°/10°



Sweet Blanc
Chenin Blanc

TECHNICAL SHEET



- **Color:** greenish-yellow with gray highlights.
- **Nose:** persistent and medium intensity, reminiscent of white flowers and honey.
- **Palate:** the varietal characteristics present in the aroma are noticeable. Offers a good sugar-acidity balance.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.

Harvest date: February 2022.

Training system: pergola.

Alcohol: 12.00 % v/v

Total acidity: 5.80.

PH: 3.40.

Sugar: 40 g/l.

Suggestion: Drink at 8°/10°





Extra Sweet Chenin Blanc

TECHNICAL SHEET



- **Color:** greenish-yellow, bright and luminous.
- **Nose:** fruity, with notes of white peach, apple, orange, and tangerine.
- **Palate:** reminiscent of a fruit salad, with a gentle acidity noticeable on the palate, very good mouthfeel, and long-lasting presence on the taste buds.

+ INFORMATION

Origin: Don Pedro, Cuadro Bombal, and Doña Irene estates.

Harvest date: February 2022.

Training system: pergola.

Alcohol: 11.5 % v/v

Total acidity: 5.80.

pH: 3.40.

Sugar: 63 g/l.

Suggestion: Drink at 8°/10°




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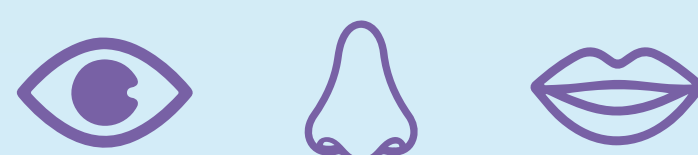




Murville
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NATURAL FRIZZANTE

TECHNICAL SHEET



- **Color:** yellow with greenish highlights.
- **Nose:** high intensity, with delicate aromas produced during fermentation combined with the characteristic notes of the varieties. Peach, pear, and tropical fruits stand out, along with floral aromas.
- **Palate:** sweetness and acidity are very well integrated, accompanied by the fine bubbles of carbon dioxide.

+ INFORMATION

Origin: Los Perales and Cuadro Bombal estates

Harvest date: February and March

Training system: espalier

Varietals: Chenin Blanc and Chardonnay

Alcohol: 9.90 % v/v

Total acidity: 6.30 g/L

Sugar: 50 g

pH: 3.20.

Suggestion: Drink at 8°

▪**Production:** The base wine is placed in an autoclave, where, along with the addition of selected yeasts and tirage liqueur, small and persistent carbon dioxide bubbles are generated through a second fermentation. The gas obtained this way provides, in addition to a tactile sensation, a highly refined bouquet, due to the balanced combination of the bubbles with the aromas produced during fermentation, which blend with the characteristic aromas of the selected varietals, and with appropriate acidity and sugar content. It is worth noting that this is the only natural Frizzante wine on the market, as other products sold as Frizzante are artificially carbonated.





il
SEGRETO



il SEGRETO

Cabernet Sauvignon
Oak

TECHNICAL SHEET



- **Color:** Very lively and intense ruby red.
- **Nose:** Reminds us of ripe red fruits, dried plum, and a soft touch of wood through chips.
- **Palate:** Sweet on entry with smooth tannins typical of the Malbec from our area, with a long finish and appreciated notes of oak.

+ INFORMATION

Origin: Don Pedro and Cuadro Bombal estates.
Training system: Espaldero.
Harvest date: April 2022.
Alcohol: 13.5% v/v
Total acidity: 5.40.
pH: 3.63.

Suggestion: Drink at 18°





il SEGRETO

Malbec

TECHNICAL SHEET



- **Color:** Intense violet-red.
- **Nose:** Persistent, of medium intensity. Reminiscent of dried fruits and spices.
- **Palate:** Good tannic structure, balanced acidity, of excellent complexity.

+ INFORMATION

Origin: Don Pedro and Cuadro Bombal estates.
Training system: Espaldero.
Harvest date: April 2022.
Alcohol: 13.5% v/v.
Total acidity: 5.40.
pH: 3.65.

Suggestion: Drink at 18°



ocio

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ocio

Grape soft drink
ALCOHOL-FREE

TECHNICAL SHEET

Its composition highlights vitamins, sugars (glucose and fructose), and minerals—particularly potassium, which supports the nervous system for muscle activity.

It has a beneficial diuretic effect, as well as aiding in the elimination of uric acid.

It also provides elements that protect and strengthen the cardiovascular system.

Reduces the risk of clots, lowers LDL, and helps prevent damage to blood vessels.

+ INFORMATION

Origin: Don Pedro and Cuadro Bombal estates.

Harvest date: February – March 2022.

Training system: pergola.

Alcohol: NONE.

Total acidity: 5.60 g/l.

Sugar: 150 g/l.

100% NATURAL JUICE





📍 Av. Hipólito Yrigoyen 5814

☎ +54 9 260-4 347435.

📘 Bodega Murville.

📷 @bodegamurville