



MIGUEL ARROYO IZQUIERDO



'MUS' Verdejo  
D.O. Rueda  
Valladolid, Spain

*"MUS, the first tier of their production is fermented and aged entirely in stainless steel. Malolactic fermentation is avoided to preserve the fresh character of the wine."*

*A classically fresh Verdejo focused around fruity aromas of stone fruit and citrus. The vibrant minerality and herbaceousness is appreciated, and often missed at this price point."*

[www.sawmimports.com](http://www.sawmimports.com)  
SAWM Imports, Richmond Virginia



MIGUEL ARROYO IZQUIERDO



'MUS Barrica' Verdejo  
D.O. Rueda  
Valladolid, Spain

*"From the original blocks that comprise 20 acres of own-rooted bush vines that are more than 100 years old."*

*MUS Barrica is 100% barrel fermented and aged on lees for 11 months before bottling. An elegant complex Verdejo with aromas of stone fruit and flinty minerals. The lees contact through aging adds rich secondary flavors and textures to this profoundly structured wine."*

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'MUS Lias' Verdejo  
D.O. Rueda  
Valladolid, Spain

*"MUS Lias incorporates 25% barrel fermented and aged wine in the finished blend. The result is greater complexity, more generous textural elements and weight on the mid palate."*

*Offers complexity of mineral aromas, stone fruits and fresh grass. Delivers unctuousness on the palate accented with the slight bitter notes of green herbs classic to the best Verdejos. Finishes with an impressively lengthy impression."*

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