



MURIEL

2018 BLANCO



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Viura

Alcohol

13%

Total Acidity

5.37 G/L

Residual Sugar

1.1 G/L

pH

3.43

DESCRIPTION

This wine is a bright pale yellow color, with greenish reflections. The fruit in the nose and palate are intense and fresh, with floral and fruity notes of white pear, apple, lemon, lime, and citrus. The palate is juicy and harmoniously acidic leaving a long, fresh and pleasing aftertaste.

WINEMAKER NOTES

After a difficult 2017 that was marked by a massive April frost, the 2018 harvest was defined by a huge production, great balance, and high quality. The vineyards are in Eleciego (Rioja Alavesa). Soils are an organically-poor, clay-limestone type. The vines have a medium age of slightly over 20 years and are grown using trellis-trained system. Hand-harvested during the second half of September. After a soft pressing, a 3-hour skin maceration achieves a high aroma intensity. A small part of the wine ferments in French oak barrels prior to bottling. The rest in stainless steel vats under temperature control in order to enhance its aromas and freshness.

INTERESTING FACT

When choosing to buy a Rioja wine, the four classifications of each Rioja will be clearly labeled on the bottle. For Reserva, This is only made during the years that were considered to be exceptional grapes harvested. A Reserva must be aged a minimum of 3 years, with at least one year being in oak and the rest in the bottle.

SERVING HINTS

This wine pairs perfectly with green and fruit salads, cold soups, all kinds of fish (especially grilled fish), steamed shellfish, paella, seafood pasta, and sushi. It is ideal by the glass, as an aperitif or with assorted tapas, served at approximately 48° F.