



# MURIEL

2006

## GRAN RESERVA

### DESCRIPTION

Red ruby color with a distinctive brick orange rim. It has an aromatic explosion of fine oak (vanilla, coffee, and spices), very mature fruit such as raisins, as well as caramel and subtle bottle aging sensations (leather and dry leaves). These aromas become more intense and complex as the wine begins to breathe. On the palate the wine is perfectly assembled, full of velvet silkiness and finesse. A classic Rioja that is only produced in superior vintages.

### WINEMAKER NOTES

The 2006 vintage was defined by quite a high amount of rainfall. Selected grapes from Elciego (Rioja Alavesa). Soils are a poor clay-limestone chalky type. The vines have an age of 35-40 years and are grown using the traditional "goblet" system. 20 days of fermentation and maceration in stainless steel temperature controlled vats with daily pump overs in order to achieve the optimum color and tannic extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is racked twice before going into oak barrels. The wine is aged in 25% American & 75% French oak barrels for 24 months, then 36 months in the bottle, with four rackings.

### 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

Ideal all types of grilled and roasted meats, and game stews. It also pairs well with strong fish and all kinds of cured and smoked cheeses. Tasty with black chocolate desserts.

#### WINE DATA

##### Producer

Bodegas Muriel

##### Region

Rioja (D.O.Ca.)

##### Country

Spain

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#### Wine Composition

100% Tempranillo

##### Alcohol

13.5%

##### Total Acidity

5.5 G/L

##### Residual Sugar

1.7 G/L

##### pH

3.58

