

BODEGAS MURIEL

BLANCO 2018



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 and citrus. The palate is juicy and harmoniously acidic leaving a long, fresh and pleasing aftertaste.

Winemaker's 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 in Elciego, (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 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.

Serving Hints:

This wine pairs perfectly with green and fruits salads, all kinds of fish and especially, paella and seafood pasta as well as sushi. It is ideal by the glass, as an aperitif served at around 48 °F.

PRODUCER:	Bodegas Muriel, S.L.
COUNTRY:	Spain
REGION:	D.O.Ca Rioja
ALCOHOL %:	13%
GRAPE VARIETY:	100% Viura
pH:	3.43
TOTAL ACIDITY:	5.37 g/l
RESIDUAL SUGAR:	1.1 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	33	12.60	9.45	12.01	4x14	89117800101-8	2842513211100-8

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

