

BODEGAS MURIEL

BLANCO 2014



Description:

Light pale yellow with greenish reflections, this refreshing white wine is limpid and vivid. Its nose is redolent of bright tropical and citrus fruits complemented by white flowers. The palate has a well-balanced acidity and a freshness that carries through to the persistent finish.

Winemaker's Notes:

The grapes come from 30 year old vines planted in the Rioja Alavesa and Alta vineyards. The soils are of the poor, chalky type with a clay-sandy texture. The vines are grown using the traditional "gobelet" system. After a selective pressing, which separates the different characters of the juice, a three-hour solid part maceration is conducted in order to increase the aromatic intensity of the wine. Alcoholic fermentation takes place in temperature-controlled steel tanks at low temperatures to preserve as much of the aromas as possible.

Serving Hints:

This wine is ideally served slightly chilled with all types of seafood and fish. It is an ideal wine for salads and light meals.

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: D.O.Ca Rioja
GRAPE VARIETY: 100% Viura
pH: 3.31
TOTAL ACIDITY: 5.25 g/l
RESIDUAL SUGAR: 1.8 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	36.59	9.68	12.36	12.99	4x12	89117800101-8

