



# MURIEL

## 2013 RESERVA

### WINE DATA

#### Producer

Bodegas Muriel

#### Region

Rioja (D.O.Ca.)

#### Country

Spain

### Wine Composition

100% Tempranillo

#### Alcohol

13.5%

#### Total Acidity

5.1 G/L

#### Residual Sugar

2.1 G/L

#### pH

3.56

### DESCRIPTION

This wine is a bright red cherry color of medium intensity. The fruit in the nose and palate are intense and complex, with a ripe red fruit bouquet and fine hints of its time in wood (spices, coffee and vanilla). The palate is round, elegant and velvety, showing finesse and a very long, pleasant finish. A balanced and elegant wine.

### WINEMAKER NOTES

Rainy and cold, the 2013 vintage was quite complex. Vineyards are located in Elciego (Rioja Alavesa). Soils are a very poor, chalky type with a clayish-sandy texture. The vines are 25 years old and the tempranillo is grown in both the traditional gobelet and also trellis-trained systems. 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 raked twice before going into oak barrels. The wine is aged in half American and half French oak barrels (30% new) for 24 months. There is further bottle aging for one year prior to release.

### 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 for all types of grilled and roasted meats (especially pork and beef). It also matches well with strong fish and all kind of cured cheeses. Tasty with chocolate desserts and puddings.

