



MURIEL

2014 RESERVA

WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

DESCRIPTION

This 2014 wine is a ruby red color, with good intensity. The fruit in the nose and palate are very clean and mature (red fruits dominate) along with hints of liquorice, on a background of spice and vanilla notes from the wood aging. The palate is balanced, round, elegant and velvety, showing finesse and a very long, satisfying finish.

WINEMAKER NOTES

Selected grapes from Rioja Alavesa and Alta vineyards. Soils are a very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 40 years and are grown using the traditional "goblet" system. Twenty to 25 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 American and French oak barrels for 24 months. There is further bottle aging for 12 months prior to release.

Wine Composition

100% Tempranillo

Alcohol

13%

Total Acidity

5.1 G/L

Residual Sugar

2.1 G/L

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 type of grilled and roasted meats. It also matches well with strong fish and all kind of cured cheeses. Tasty with chocolate desserts.

