



### WINE DATA

Producer  
Bodegas Muriel

Region  
Rioja (D.O.Ca.)

Country  
Spain

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### Wine Composition

100% Tempranillo

Alcohol  
14%

### DESCRIPTION

The Fincas de la Villa Crianza is cherry red in color, clean and bright. Ripe red fruit aromas combine with notes of vanilla, cocoa, coffee, and licorice. The palate is broad and notably fresh, with soft tannins leading to a pleasant finish.

### WINEMAKER NOTES

The grapes for this wine come from Bodegas Muriel Estate Vineyards in Rioja Alavesa, with the vines averaging more than 25 years of age and vineyards planted on clay-limestone soil. The climate is Continental Mediterranean, with a strong Atlantic influence. The 2019 harvest stands out for a lower yield from the vineyard, but with very high quality fruit. The wines of this vintage were defined by the Rioja Regulatory Council as “Excellent” and are known for their maturity, structure, body and color.

Harvest was mainly manual, carried out in stages during the end of September, into the beginning of October. The grapes were destemmed, gently pressed and then transferred to stainless steel vats, where they were fermented for fifteen days with daily pump-over. The wine was moved to French Oak barrels for 12 months of aging in 60% American Oak, and 40% French Oak. The wine then spent a year in bottles, before release.

### SERVING HINTS

This Crianza is enjoyable on its own at room temperature or as an accompaniment to cured ham, Spanish cheeses, and range of roasted meats, including lamb, pork, beef and chicken.