

BODEGAS MURIEL

2020 CRIANZA

Rioja D.O.Ca, Spain



MURIEL



TASTING NOTES: 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 tasty finish.

VITICULTURE: 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 chalky clay soils. The climate is Continental Mediterranean, with a strong Atlantic influence.

VINIFICATION: Harvest was conducted manually. The grapes were destemmed, gently pressed and then transferred to stainless steel vats, where they were fermented for 15 days with daily pump-overs. The wine was then aged for 12 months in 60% American Oak, and 40% French Oak, with one third of the barrels new. The wine then spent an additional year in bottles before its release.

INTERESTING FACT: When choosing to buy a Rioja wine, the four classifications of each Rioja will be clearly labeled on the bottle. A Crianza must be aged a minimum of two years, with at least one year in oak and the rest in the bottle.

FAMILY: In 1926, Bodegas Murua was founded by José Murua in Rioja Alavesa, one of the three sub-regions of Rioja. Determined to follow in his father's footsteps, Julián Murua Entrena began his own wine journey specializing in the art of blending, eventually establishing Bodegas Muriel in 1982. Bodegas Muriel excels at producing elegant and complex Reserva-designated Riojas. The name "Muriel" is a blending that comes from the owners' last name, Murua, the region of Rioja and the town of Elciego. Julián and his son Javier now run the winery with a mission to meld the long-held winemaking traditions of the region with the new technologies of today.

PRODUCER: Bodegas Muriel

ALCOHOL: 14%

REGION: Rioja D.O.Ca, Spain

GRAPE(S): 100% Tempranillo