



MURIEL

2014

GRAN RESERVA



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

13.5%

DESCRIPTION

Red ruby color with a distinctive brick rim. Deep and intense nose, showing vanilla notes, coffee, spices, and ripe red fruit. Dry leaves, leather and nutty notes are from the bottles aging period. On the palate, the wine is balanced and silky. Exceptionally pleasant, this wine has a persistent yet elegant finish. Its complex and intense personality will evolve in a very positive way over the coming years.

WINEMAKER NOTES

The vineyards are, on average, at least 40 years old, around the winery's hometown of Elciego, in Rioja Alavesa. The soils are clay-limestone, very poor, and suitable for vine-growing. The vines are in a traditional Gobelet system. The climate is Mediterranean, with a strong Atlantic influence. The 2014 vintage was rainy and cold, requiring hard work in terms of grape selection. The overall harvest was qualified by Rioja's Regulatory Council as "Good". The grapes were hand-harvested during the first 10 days of October. Fermentation takes place over 20 days in stainless-steel tanks. The wine is aged for 24 months in new French (75%) and American (25%) oak barrels. This is followed by a minimum period of 36 months in the bottle.

INTERESTING FACT

When choosing to buy a Rioja wine, the four classifications of each Rioja will be clearly labeled on the bottle. For Gran Reserva, this wine is made only during exceptional harvest. A Gran Reserva must be aged a minimum of 5 years, with at least two years in oak.

SERVING HINTS

Ideal all types of roasted meats, game stews, charcuterie, cured and smoked meats and cheeses. It also pairs well with dark chocolate desserts.