



MURIEL



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

14.5%

Total Acidity

5.50 G/L

Residual Sugar

1.80 G/L

pH

3.65

2016

MURIEL RESERVA

DESCRIPTION

Bright red cherry color of medium intensity. Intense, deep and complex aromas of ripe red fruits, combined with aromas from the barrel aging (spices, coffee & vanilla). On the palate, it is balanced and elegant, with a high level of freshness and a long, deep and pleasant finish.

WINEMAKER NOTES

From selected vineyards in several areas in Elciego (Rioja Alavesa). The climate is Continental Mediterranean, with a strong Atlantic influence. After a dry year and a hot summer, the prolonged 2016 harvest benefitted from a suitable weather to obtain a quality vintage – defined by the Rioja Regulatory Council as Very Good. Organically-poor clay/limestone soils, with vines that average 25 years old. Hand-harvested during the first half of 2016. 20 days of fermentation in stainless-steel tanks. Aged for 24 months in (75% French 25% American) barrels, with an additional 12 months in the bottle. 30% of all the barrels are new.

INTERESTING FACT

When choosing to buy a Rioja wine, the four classifications of each Rioja will be clearly labeled on the bottle. This Reserva is only made during years with exceptional grapes. A Reserva must be aged a minimum of 3 years, with at least one year in oak and the rest in the bottle.

SERVING HINTS

Suggested serving temperature between 62°F - 65°F. Ideal for all types of grilled and roasted meats (especially pork and beef). It also matches well with strong fish and all kinds of cured cheeses. It is tasty with chocolate desserts.