



MURIEL



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

14%

2017

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 an early April frost, the vineyard benefitted from a hot, dry summer and yielded a high-quality harvest – 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 October. Aged for 24 months in (50% French 50% American) barrels, with an additional 12 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. 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.