

BODEGAS MURIEL

2017 RESERVA

Rioja D.O.Ca, Spain



MURIEL



TASTING NOTES: Intense, deep and complex aromas of ripe red fruits, combined with barrel-aged aromas of coffee, vanilla and baking spice. The palate is balanced and elegant with a high level of freshness and a long, pleasant finish.

VITICULTURE: 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.

VINIFICATION: 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.

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

REGION: Rioja D.O.Ca, Spain

GRAPE(S): 100% Tempranillo

SKU: MRRV177

ALCOHOL: 14%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 1.8 G/L

pH: 3.65