

BODEGAS MURIEL

2021 BLANCO

Rioja D.O.Ca, Spain



MURIEL



TASTING NOTES: This wine offers complex aromas, with notes of citrus, white flowers, fine vanilla, and the toasted touches of maturation in oak. The palate is fresh, crisp and structured, with good acidity. The finish is silky, persistent, and very juicy.

VITICULTURE: The vineyards are in the 'Viñas en Briñas' area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa). The climate is Mediterranean, with quite a strong Atlantic influence. After a dry and hot summer, the long 2021 vintage benefited from a good weather. The soils are clay-limestone, with an optimal degree of acidity that enhances the expression of lively aromas

VINIFICATION: The grapes were hand-harvested at the beginning of October. Fermentation took 3 months with its lees (which were stirred every week) in new French oak barrels of very fine grain. Once the fermentation is completed, the wine matures in the same barrels for 6 months. After being bottled, it rests in the bottle for 1 year before its release.

INTERESTING FACT: This crisp and refreshing wine is made from Viura grapes grown on vines that are over 30 years old.

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% Viura

SKU: MRBL217

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.2 G/L

RESIDUAL SUGAR: 1.3 G/L

pH: 3.4