

BODEGAS MURIEL

2019 CRIANZA

Rioja D.O.Ca, Spain



MURIEL



TASTING NOTES: Ripe red fruit aromas combine with notes of vanilla, cocoa, coffee, and licorice. The palate is broad and notably fresh, with soft tannins leading to a tasty finish.

VITICULTURE: The grapes for this wine come from Bodegas Muriel Estate Vineyards in Rioja Alavesa, with the vines averaging more than 25 years of age and vineyards planted on clay-limestone soil. The climate is Continental Mediterranean, with a strong Atlantic influence. After a difficult 2017 that was marked by the massive April frost, 2018 harvest was defined by a large production of high-quality grapes.

VINIFICATION: Harvest was conducted manually, taking place the last week of September and first week of October. The grapes were destemmed, gently pressed and then transferred to stainless steel vats, where they were fermented for fifteen days with daily pump-over. The wine was moved to French Oak barrels for 12 months' ageing in 60% American Oak, and 40% French Oak, with one third of the barrels new. The wine then spent a year in bottles, before release.

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 Crianza must be aged a minimum of two 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: MRCR197

ALCOHOL: 14%

TOTAL ACIDITY: 5.03 G/L

RESIDUAL SUGAR: 1.1 G/L

pH: 3.62