



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

13.5%

DESCRIPTION

This wine is a bright red cherry color with medium intensity. Intense and complex, with a ripe red fruit bouquet and fine hints of its time in wood (spices, coffee and vanilla). The palate is round, elegant and balanced, maintaining a long level of freshness.

WINEMAKER NOTES

A selection of grapes from vineyards mostly located in the Elciego municipality, in the heart of Rioja Alavesa. Vines are planted in very organically poor calcareous soils of a clay loam texture and are an average age of 25 years old. They are grown using both the traditional gobelet-pruned system and trellis-trained system. Hand-harvested during the second half of September. The fermentation and maceration process is carried out during 15 days in stainless steel vats, with a daily pumping over routine for the optimum extraction of color and tannins. The wine is matured for 12 months in 225 L barrels of 60% American and 40% French oak (30% of the barrels are new). Then 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. For Reserva, This is only made during the years that were considered to be exceptional grapes harvested. A Reserva must be aged a minimum of 3 years, with at least one year being in oak and the rest in the bottle.

SERVING HINTS

Suggested serving temperature of 62-65° F (16-18° C). It matches well with tapas and cold meats. A great choice with pastas, game, roasted lamb, hamburger sand BBQ, paella, rice and meat dishes, and not-very-cured cheese.