

2017 MURIEL CRIANZA



WINE DATA Producer

Bodegas Muriel

Region Rioja (D.O.Ca.)

Country

Spain

Wine Composition 100% Tempranillo

Alcohol

DESCRIPTION

A bright cherry color. Ripe red fruit aromas combined with fruit from the aging (vanilla, cocoa, coffee) and liquorice. Broad and notably fresh. Its soft tannins leave a nice sensation of elegance.

WINEMAKER NOTES

The 2017 vintage was characterized by the aggressive late frost that affected the entire European vineyard in April. In our vineyards it caused a notable decrease in grape production. We had to work intensively and in the end, thanks in part to a hot and dry summer, we obtained a healthy and quality harvest.

The grapes were harvested mainly by hand during the second half of September. The juice fermented for 15 days in stainless steel tanks with daily pump-overs. The wine then aged for 12 months in oak barrels and 12 more months in bottle. 60% of barrels were American oak and 40% were French oak. Around one third of the barrels were new.

<u>SERVING HINTS</u>

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.