



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

13.5%

Total Acidity:

5.33 G/L

Residual Sugar

1.4 G/L

pH

3.58

2011 MURIEL GRAN RESERVA

DESCRIPTION

Red ruby color with a distinctive brick orange rim. It has an aromatic explosion of fine oak (vanilla, coffee, and spices), very mature fruit such as raisins, as well as caramel and subtle bottle aging sensations (leather and dry leaves). These aromas become more intense and complex as the wine begins to breathe. On the palate the wine is full of velvet silkiness and finesse. A classic Rioja that is only produced in superior vintages.

WINEMAKER NOTES

2011 was an almost model year in all climactic parameters. The harvest was officially qualified by Rioja's Regulatory Council as EXCELLENT. The vines have an approximate age of 40 years, and are grown using the traditional "goblet" system. 20 days of fermentation and maceration in stainless steel temperature-controlled vats with daily pump overs in order to achieve the optimum color and tannic extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is raked twice before going into oak barrels. The wine is aged in 25% American & 75% French oak barrels for 24 months, then 36 months in the bottle, with four rackings.

SERVING HINTS

Ideal for all types of grilled and roasted meats and game stews. It also pairs well with strong fish and all kinds of cured and smoked cheeses. Tasty with black chocolate desserts.