



MURIEL

2012

GRAN RESERVA



WINE DATA

Producer

Bodegas Muriel

Region

Rioja (D.O.Ca.)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

13.5%

DESCRIPTION

Red ruby color with a distinctive brick rim. Deep and intense nose, showing vanilla notes, coffee, spices, and ripe red fruit. Dry leaves, leather and nutty notes are from the bottles aging period. On the palate, the wine is balanced and silky. Exceptionally pleasant, this wine has a persistent yet elegant aftertaste. Its complex and intense personality will make it evolve in a very positive way over the next years.

WINEMAKER NOTES

The vineyards are, on average, at least 40 years old, around the winery's hometown of Elciego, in Rioja Alavesa. The soils are clay-limestone, very poor, and suitable for vine-growing. The climate is Mediterranean, with a strong Atlantic influence. 2012 was drier than the previous great vintage of 2011. The late-September rains had a very positive effect on ripening, improving final berry balance. The vines are in a traditional Gobelet system. The grapes were in excellent health and the overall harvest was qualified by Rioja's Regulatory Council as "Very Good". Hand-harvested during the last week of September and the first days of October. Fermentation takes place over 20 days in stainless-steel tanks. The wine is aged for 24 months in new French (75%) and American (25%) oak barrels. This is followed by a minimum period of 36 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 Gran Reserva, this wine is made only during exceptional harvest. A Gran Reserva must be aged a minimum of 5 years, with at least two years in oak.

SERVING HINTS

Ideal all types of roasted meats, game stews, charcuterie, smoked cheeses and Asian cuisine. Also pairs well with dark chocolate desserts.