

BODEGAS MURIEL

GRAN RESERVA 2005



Description:

Medium ruby-brick color. It has an aromatic explosion of fine oak (vanilla, fine herb and spices), very mature fruit such as raisins, as well as caramel and subtle bottle ageing sensations (leather and tobacco). These aromas become more intense and complex as the wine begins to breathe. On the palate the wine is perfectly assembled, full of velvet silkiness and finesse. A classic Rioja that is only produced in superior vintages.

Winemaker's Notes:

Selected grapes from Rioja Alavesa and Alta vineyards. Soils are a mixture of chalk, sand and clay. The vines have a medium age of 40 years and are grown using the traditional "goblet" system. Twenty five days of fermentation and maceration in stainless steel temperature controlled vats with daily pump overs in order to achieve the optimum colour and tannic extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is racked twice before going into oak barrels. The wine is aged in American and French oak barrel for 30 months, with four rackings. There is further bottle ageing for three years prior to its release.

Serving Hints:

Ideal all type of grilled and roasted meats. It also pairs well with strong fish and all kind of cured cheeses. Tasty with chocolate desserts and puddings.

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: Rioja
GRAPE VARIETY: 100% Tempranillo

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	31.3	9.44	11.81	12.44	4x14	89117800108-7

