

# BODEGAS MURIEL

## RESERVA 2008



### Description:

The 2008 Muriel Reserve is a ruby red color. It has good intensity and balanced vanilla notes from oak maturation. The palate boasts mature red fruits along with hints of liquorice and spice. The palate is round, velvety and elegant, with a very long, satisfying finish.

### Winemaker's Notes:

Hand selected, the grapes come from vineyards in Rioja Alavesa and Rioja Alta. Soils are a mixture of chalk, sand and clay. The vines have a medium age of 40 years and are grown using the traditional "gobelet" system. 25 days of fermentation and maceration takes place in stainless steel, temperature controlled vats with daily pump overs in order to achieve the optimum color and tannin extraction. Malolactic fermentation is conducted in stainless steel tanks and the wine is raked twice before going into oak barrels. The wine is aged in American and French oak barrels for 24 months with three rackings. There is further bottle ageing for two years prior to release.

### Serving Hints:

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

<b>PRODUCER:</b>	Bodegas Muriel, S.L.
<b>COUNTRY:</b>	Spain
<b>REGION:</b>	Rioja
<b>GRAPE VARIETY:</b>	100% Tempranillo
<b>RESIDUAL SUGAR:</b>	2 g/l
<b>pH:</b>	3.51
<b>TOTAL ACIDITY:</b>	5.66 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	33.51	9.44	11.81	12.44	5x14	89117800107-0

