

BODEGAS MURIEL

RESERVA 2011



Description:

This wine is a ruby red color, with good intensity. The fruit in the nose and palate are very clean and mature (red fruits dominate) along with hints of liquorice, on a background of spice and vanilla notes from the wood aging. The palate is round, elegant and velvety, showing finesse and a very long, satisfying finish.

Winemaker's Notes:

Selected grapes from Rioja Alavesa and Alta vineyards. Soils are a very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 40 years and are grown using the traditional "goblet" system. Twenty to 25 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 racked 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 aging 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.

Translation on label:

"Centuries ago, the people of Elciego built high towers to look out over their vineyards and the greatest landmarks of their region: the Ebro River and the magnificent Sierra Cantabria Mountains. Today, the traces of our ancestor's dreams still remain in the balanced and welcoming landscape of our village."

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: Rioja
GRAPE VARIETY: 100% Tempranillo
RESIDUAL SUGAR: 2.3 g/l
pH: 3.60
TOTAL ACIDITY: 5.29 g/l

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| Pack | Size | Alc% | Lbs | L | W | H | Pallet | UPC |
|------|------|--------|-------|-------|-------|-------|--------|---------------|
| 12 | 750 | 13.62% | 33.44 | 11.81 | 11.81 | 12.44 | 4x14 | 89117800107-0 |

