

BODEGAS MURIEL

ROSADO 2016



Description:

Muriel Rosado has a very bright and vivid light cherry colour, with bluish reflections. There are intense fresh strawberry and cherry aromas, with a touch of liquorice. The mouthfeel is fresh, with good balance between acidity and alcohol. The nose follows through to the palate, making this an easy-drinking wine with a long and persistently fruity finish.

Winemaker's Notes:

The grapes come from selected vines from three subzones in Rioja (Rioja Alavesa, Rioja Alta and Rioja Baja). The soils are very poor, with a chalky clay-sand texture, at a median age of 20 years. The vines are grown using the traditional "goblet" system. The grapes undergo eight hours of skin contact before the juice is removed from the solids via "saignee" (bleeding). Temperature-controlled fermentation takes place at 16° C in order to preserve all the aromas and flavours. Then, the wine is raked to remove its lees and cold-stabilized.

Serving Hints:

This wine is ideally served chilled on its own, or to accompany spicy foods, salads, light pastas, paella and desserts.

PRODUCER:	Bodegas Muriel, S.L.
COUNTRY:	Spain
REGION:	D.O.Ca Rioja
GRAPE VARIETY:	90% Tempranillo, 10% Garnacha
RESIDUAL SUGAR:	1.3 g/l
pH:	3.37
TOTAL ACIDITY:	5.55 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.4%	33	-	-	-	4x14	89117800102-5

