



# MURIEL

## 2019 MURIEL FINCAS DE LA VILLA ROSADO

### WINE DATA

#### Producer

Bodegas Muriel

#### Region

Rioja (D.O.Ca.)

#### Country

Spain

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### Wine Composition

100% Grenache

#### Alcohol

13.45%

#### Residual Sugar

1.5 g/l

#### Total Acidity

5.55

### DESCRIPTION

Muriel Rosado has a clear and bright raspberry color. There are intense fresh strawberry and cherry aromas, with a touch of rose petal and fresh licorice. The mouthfeel is fresh, with good balance between acidity and alcohol. The nose follows through to the palate, which makes this an easy-drinking wine with a long and persistently fruity finish.

### WINEMAKER NOTES

Good weather conditions defined the 2019 vintage which, as a result, offered an extraordinary balance. The grapes come from selected vines from three subzones in Rioja (Rioja Alavesa, Rioja Alta and Rioja Baja). The grapes were harvested between the end of September and the beginning of October. The soils are very organically poor, with a chalky clay-limestone texture, at a median age of 25 years. Most of 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 over 12 days at 60.8° F (16° C) in order to preserve all the aromas and flavors. Then, the wine is racked to remove its lees, cold-stabilized, and kept 3 months in the bottle.

### SERVING HINTS

This wine is ideally served chilled at a temperature of 50° F (10° C). It pairs very well with assorted appetizers, poultry and other white meats, smoked fish or Spanish-style octopus, pastas and all types of rice dishes, salads and grilled vegetables (like eggplant, peppers, etc.).

