



MURIEL



WINE DATA

Producer
Bodegas Muriel

Region
Rioja (D.O.Ca.)

Country
Spain

Wine Composition

100% Grenache

Alcohol
13.45%

Residual Sugar
1.5 g/l

Total Acidity
5.55

2020

MURIEL FINCAS DE LA VILLA ROSADO

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 2020 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 raked 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.).