

BODEGAS MURIEL

BLANCO 2015



Description:

This wine is a bright pale yellow color, with greenish reflections. The fruit in the nose and palate are intense and fresh, with floral and fruity notes of white pear, apple and citrus. The palate is juicy and harmoniously acidic leaving a long, fresh and pleasing aftertaste..

Winemaker's Notes:

This wine features select grapes from Rioja Alavesa (in and around Elciego). Soils are a very poor, clay-limestone type. The vines have a medium age of 20 years and are grown using the trellis-trained system. Twenty-to-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 tannic extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is raked twice before going into oak barrels. This is a young wine with no aging.

Serving Hints:

This wine pairs perfectly with green and fruits salads, all kinds of fish and especially, paella and seafood past. It is ideal by the glass, as an aperitif served at around 48 °F.

PRODUCER: Bodegas Muriel, S.L.
COUNTRY: Spain
REGION: D.O.Ca Rioja
GRAPE VARIETY: 85% Viura, 10% Verdejo, 5% Sauvignon Blanc
pH: 3.32
TOTAL ACIDITY: 5.97 g/l
RESIDUAL SUGAR: 1.8 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.52%	33	12.60	9.45	12.01	4x14	89117800200-8

