

BODEGAS MURIEL



Founded in 1982, when Julian Murua Entrena revived his father, Jose Murua's winery, which dates back to 1926 in the heart of the Rioja Alavesa (one of the three sub-regions that make up Spain's Rioja appellation). The cellars are in the quaint, historic village of Elciego, which is renowned for being surrounded by some of the best "terrior" in Rioja. The name "Muriel" comes from the combination of the family name, Murua, and the name of the town itself, Elciego. Today, Julian and his son Javier run the winery with the mission to meld the long-held winemaking traditions of the region with new technologies and techniques in order to make wines that express the "best qualities" of the grapes coming from these fertile Riojan vineyards. Like most of red wines in the region, all Bodegas Muriel wines are 100% Tempranillo, the "signature" grape of the region. Due to the special micro-climate of the region, there is a triple influence from the Mediterranean, Continental and Atlantic climates, which helps the vines produce very aromatic and elegant wines, whose main characteristic is the potential to age.



Heraldry is the practice of designing, displaying, and recording coats of arms and heraldic badges.

Heraldry, as it is known in the world today, was first introduced in Spain as an art form. Historical records indicate that it was initiated in the 11th century and was developed for the purpose of assigning ranks to knights and nobles in the battlefield. These two heraldic shields represent the founders of the Bodegas Muriel winery. The first shield is the heraldic shield of the Murua surname, representing Julian's fathers family and the other, belongs to the surname Entrena representing Julian's mothers family.

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~ CLIMATE ~

One of the most important factors for grape quality. The Rioja Alavesa subzone is influenced by a very particular microclimate determined by the conjunction of three climate types: Atlantic, Continental and Mediterranean. The Atlantic climate comes from the north bringing the rain, Continental from the South West brings the cold winter and the predominant Mediterranean from East and South brings a mild warmth very important for grape maturation. The proximity of the Cantabria Mountains is vital as regulators of Rioja Alavesa's microclimate due to the Foehn effect. Foehn effect is a phenomena found in meteorology, and is when dry wind coming down a mountain warms up as it descends. The region averages 2400 sun hours annually.

~ SOIL ~

In spite of how small the region is, the soils in Rioja Alavesa are quite diverse. The higher elevations (2100 ft.) have lime-clay, white calcerious soil while the lower elevations (1100 ft.) have sandy, calcerious red soils. Across the region the soils have very poor fertility and acidic calcereous soils. These factor determines the types grapes that perform best and therefore the wine.

~ VITICULTURE ~

- Vine growing techniques include both the traditional "Gobelet" and the newer "Double-Cordon"
- Short pruning: Maximum of 10 buds per vine
- Controlled plowing: in order to maintain the soil structure
- Low fertilization: aimed to maintain mineral equilibrium in the soil
- Rational and sustainable use of chemical products
- Green pruning: fundamental for correct vegetative bunch growth, vegetative organs and achieve an equilibrium in maturation



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