## BODEGAS MURIEL 2024 BLANCO

Rioja D.O.Ca, Spain





**TASTING NOTES:** Muriel Blanco Rioja 2024 presents a bright pale-yellow hue with subtle greenish reflections. On the nose, it is intense and fresh, offering a vibrant bouquet of floral and fruity aromas, including white pear, apple, lemon, lime, and other citrus fruits. The palate is juicy and flavorful, with a harmonious acidity that adds structure and liveliness. The finish is fresh and persistent, leaving a full and pleasant taste that lingers beautifully.

**VITICULTURE:** Muriel Blanco Rioja 2024 is crafted from grapes grown in select vineyards across Rioja Alavesa and Rioja Alta, situated around 500 meters in elevation. The terrain features plateau and terraces with minimal vegetation, and the vines average 40 years in age. Soils are chalky with clay and sand elements, low in organic matter, and ideal for expressing vibrant aromas. The climate is Oceanic Mediterranean with Continental and Atlantic influences, supporting the cultivation of mainly Viura grapes, with a touch of Tempranillo Blanco.

**VINIFICATION:** The grapes were hand-harvested in the second half of September, then gently pressed and macerated on the skins for three hours to extract aromatic intensity. Fermentation took place primarily in temperature-controlled stainless-steel vats to preserve freshness and aroma, while a small portion was fermented in French oak barrels to add subtle complexity.

**INTERESTING FACT:** This crisp and refreshing wine is made from Viura grapes grown on vines that are over 30 years old.

FAMILY: In 1926, Bodegas Murua was founded by José Murua in Rioja Alavesa, one of the three sub-regions of Rioja. Determined to follow in his father's footsteps, Julián Murua Entrena began his own wine journey specializing in the art of blending, eventually establishing Bodegas Muriel in 1982. Bodegas Muriel excels at producing elegant and complex Reserva-designated Riojas. The name "Muriel" is a blending that comes from the owners' last name, Murua, the region of Rioja and the town of Elciego. Julián and his son Javier now run the winery with a mission to meld the long-held winemaking traditions of the region with the new technologies of today.

PRODUCER: Bodegas Muriel ALCOHOL: 12.5%

**REGION:** Rioja D.O.Ca, Spain **TOTAL ACIDITY:** 5.1G/L

GRAPE(S): 70% Viura, 30% Tempranillo Blanco.

RESIDUAL SUGAR: 1 G/L

**SKU:** MRBL247 pH: 3.4

