

BODEGAS MURIEL

CRIANZA 2022

Rioja D.O.Ca, Spain



MURIEL



TASTING NOTES: Cherry red color, clean and bright. Ripe, red fruit aromas combined with notes from ageing (vanilla, cocoa, coffee) and licorice. Broad and notably fresh. Soft tannins with a pleasant finish.

VITICULTURE: The grapes for this wine come from Bodegas Muriel Estate Vineyards in Rioja Alavesa, with the vines averaging more than 25 years of age and vineyards planted on chalky clay soils. The climate is Continental Mediterranean, with a strong Atlantic influence.

VINIFICATION: Harvest was conducted manually. The grapes were destemmed, gently pressed and then transferred to stainless steel vats, where they were fermented for 15 days with daily pump-overs. The wine was moved to French Oak barrels for 12 months' aging in 60% American Oak, and 40% French Oak, with one third of the barrels new. The wine then spent a year in bottles, before release.

INTERESTING FACT: When choosing to buy a Rioja wine, the four classifications of each Rioja will be clearly labeled on the bottle. This Reserva is only made during years with exceptional grapes. A Crianza must be aged a minimum of two years, with at least one year in oak and the rest in the bottle.

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

REGION: Rioja D.O.Ca, Spain

GRAPE(S): 100% Tempranillo

ALCOHOL: 14%

ACIDITY: 4.79

RS: 1.5 G/L

pH: 3.63 g/L