



BODEGAS MURIEL

White



TASTING NOTE

Light pale yellow with greenish reflections. Very limpid and vivid. Intense fruit (tropical, citric...) and flowery (white flowers...) aromas. The palate has a very balanced acidity and freshness sensation with a nice and persistent finish.

FOOD MATCHING

Perfect blend with all type of seafood and fish. Ideal with salads and light meals.

VITICULTURE

Selected grapes from Rioja Alavesa and Alta vineyards. Soils are very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 30 years and are grown using the traditional "gobelet" system.

GRAPE VARIETY

100% Viura.

WINEMAKING

After a selective pressing, separating different juice qualities, a 3 hour solid part maceration is conducted in order to increase the aromatic intensity. Alcoholic fermentation takes place in temperature controlled steel tanks. The temperature is fixed at 16°C to preserve as much aromas as possible.