



BODEGAS MURIEL

Gran Reserva



TASTING NOTE

Medium ruby-brick color. Aromatic explosion of fine oak (vanilla, fine herbs, spices...), very mature fruit (raisins, caramel...) and subtle bottle ageing sensations (leather, tobacco...). These aromas become more intense and complex as the wine begins to breathe. In the palate the wine is perfectly assembled, full of silkiness and has a velvety sensation. A Rioja classic.

FOOD MATCHING

Ideal all type of grilled and roasted meats. It will, aswell, match with strong fish and all kind of cured cheeses.

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 50 years and are grown using the traditional "gobelet" system.

GRAPE VARIETY

100% Tempranillo.

WINEMAKING

20 day fermentation and maceration process in stainless steel temperature controlled vats with daily pump overs in order to achieve the optimum color and tannin extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is racked twice before going into oak barrels. American and french oak barrel maturation for 30 months with three rackings in between. Bottle ageing for three years prior its launch into the market.