



BODEGAS MURIEL

JME



TASTING NOTE

Intense and vivid red colour with some violet hints. Red fruit aroma (blackberries, plums...) blended with a subtle touch of liquorice, surrounded with a fine oak wood sensation that increases the complexity of the wine. Very fruity on the palate, well structured and long in the mouth.

FOOD MATCHING

It goes very well with all type of meats, specially red ones. Aswell it's the right choice to pair it with cured and semicured 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 30 years and are grown using the traditional "gobelet" system.

GRAPE VARIETY

100% Tempranillo.

WINEMAKING

15 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. The wine is matured in new American 225 litre oak barrels for 4 months.