



BODEGAS MURIEL

Joven



TASTING NOTE

Intense and vivid red colour with some violet and purple hints. Aromatic explosion of fruit sensations such as raspberries, plums, strawberries and a very characteristic liquorice hint is present. The fruit is as well very present on the palate, round and easy drinking wine. The classic Rioja Alavesa wine.

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. Ideal for "tapas" and all kind of appetizers.

VITICULTURE

Selected grapes from Rioja Alavesa vineyards. Soils are very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 20-40 years and are grown using the traditional "gobelet" system.

GRAPE VARIETY

100% Tempranillo.

WINEMAKING

10 day fermentation and maceration following the traditional Rioja Alavesa way where undestemmed grapes ferment in open concrete tanks. Daily pump overs are done to achieve the optimum aroma, colour and body. Malolactic fermentation takes place in concrete tanks with a further racking. Prior to bottling the wine is lightly clarified to obtain a good bottle stability.