



BODEGAS MURIEL

Rosé



TASTING NOTE

Very bright and vivid light cherry colour with bluish reflections. Intense and fresh strawberry and cherry aromas blended with a touch of liquorice. Very fresh in the mouth with a good equilibrium between acidity and alcohol content. Very easy to drink with a long and persistent fruity finish.

FOOD MATCHING

Ideal for all types of pasta, paella, salads and light meats.

VITICULTURE

Selected grapes from the three subzones (Rioja Alavesa, Rioja Alta and Rioja Baja). 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

50% Tempranillo and 50% Garnacha.

WINEMAKING

After an 8 hour skin contact the juice is removed (saignée or bleeding) from the solid parts. Temperature controlled fermentation at 16 °C in order to preserve all the aromas.