



MURIEL



Red
DOCa
Rioja

VINEYARD

Location: 100% in Elciego (RiojaAlavesa).

Orientation: Mainly south.

Soil: Chalky-clay.

Varieties: 100% Tempranillo.

Average age: 25 years.

Vine growing: gobelet and trellis-trained systems.

WINEMAKING

Fermentation: 15 days in stainless Steel tanks.

Routines: Daily pumping-over.

Aging: 12 months in oak barrels plus 12 more months in the bottle.

Barrel type: American oak (60%) and French oak (40%).

Other details: 30% of barrels are new.

TASTING NOTES

Colour: Bright cherry.

Nose: Aromas from the aging (vanilla, cocoa, coffee) combined with red fruit notes and liquorice.

Palate: Broad and elegant, with soft tannins.

Aftertaste: Tasty and clean, very pleasant.

FOOD HARMONIES

Tapas, cured ham ('jamón') and Iberian cold meats.

Pasta recipes and meat rices.

Demi-cured cheeses.

Roasted lamb.

Burgers and barbecued meats.

SERVE AT 15-17°C

AWARDS

GILBERT & GAILLARD 2020
Gold
Muriel Crianza 2017

DECANTER 2020
90 points
Muriel Crianza 2016