



# MURIEL



Red  
DOCa  
Rioja

## VINEYARD

**Location:** Vineyards are located in Elciego (Rioja Alavesa).

**Climate:** Continental Mediterranean, with a strong Atlantic influence.

**Soil:** Clay-limestone soils, organically poor.

**Variety:** 25-years-old Tempranillo, grown in both gobelet and trellis-trained systems.

## WINEMAKING

**Harvest:** mainly by hand, during the first half of October.

**Fermentation:** 20 days in stainless steel tanks

**Routines:** Daily 'delestaje'.

**Aging:** 24 months in barrels plus 12 months in the bottle. Half of the barrels are of American oak, the other half of French oak. 30% of all barrels are new.

## TASTING NOTES

**Colour:** Bright red cherry colour of medium intensity.

**Nose:** Intense and complex, with a ripe red fruit bouquet and fine touches of the aging (spices, coffee, vanilla).

**Palate:** Balanced and elegant, it maintains a good level of freshness.

**Aftertaste:** Long, deep and pleasant.

## FOOD HARMONIES

All types of meat, specially roasted pork and beef.

Lamb cutlets cooked over vineshots.

Meat stews, tuna fish stews.

Generally, recipes with sauce and intense flavours.

Cured cheeses.

**SERVE AT 16-18 °C (62-65 °F)**

## AWARDS

**JAMES SUCKLING 2021**

92 points

*Muriel Reserva 2016*

**INTERNATIONAL WINE CHALLENGE 2021**

Silver

*Muriel Reserva 2016*

**GILBERT & GAILLARD 2020**

90 points

*Muriel Reserva 2016*