



MURIEL



Rosé
DOCa
Rioja

VINEYARD

Location: Vineyards in Elciego (Rioja Alavesa).

Climate: Continental Mediterranean, with a strong Atlantic influence.

Soil: Clay-limestone soils, organically poor.

Variety: 100% Grenache, of an average around 25 years old, mostly grown in trellis-trained system.

WINEMAKING

Harvest: Mostly mechanized and during the second half of September.

Maceration: The grapes undergo 8 hours of skin contact before the juice is removed from the solids in a classic Rosé winemaking method known as "saignee".

Fermentation: 12 days in stainless steel tanks under temperature control (16 C).

Aging: Young wine, with no barrel aging. It is kept three months in the bottle prior to its market launching.

TASTING NOTES

Colour: Clear raspberry, clean and bright.

Nose: Intense fresh strawberry and cherry aromas, with a touch of rose petal and red liquorice.

Palate: Fresh and balanced, very tasty.

Aftertaste: A persistent and fruity pleasing taste.

FOOD HARMONIES

Assorted appetizers.

Salads and vegetable grills.

Smoked fish, Spanish-style octopus.

All types of rice.

Pasta recipes.

Poultry and any other white meat.

SERVE AT 10 °C (50 °F)