



# MURIEL



White  
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% Viura, of an average slightly over 20 years old, mostly grown in trellis-trained system.

## WINEMAKING

**Harvest:** By hand, during the second half of September.

**Pressing and maceration:** A gentle pressing and 3-hour skin maceration to achieve a high aroma intensity.

**Fermentation:** A small part of the wine ferments in French oak barrels. The rest in stainless steel vats under temperature control in order to enhance its aromas and freshness.

**Aging:** Part of it is kept in French oak barrels prior to its bottling.

## TASTING NOTES

**Colour:** Bright pale yellow, with greenish reflections.

**Nose:** Intense and fresh, with floral and fruity notes: white pear, apple and citrus fruits.

**Palate:** Juicy, tasty and armoniously acidic.

**Aftertaste:** Fresh and pleasing, with a good persistence.

## FOOD HARMONIES

Green and fruit salads.

All kind of fish: smoked, fried, baked... Very specially, grilled fish.

Steamed shellfish.

Paella, seafood pasta and sushi.

It is ideal by the glass, as aperitif.

**SERVE AT AROUND 9 °C (48 °F)**

## AWARDS

**BERLINER WEIN TROPHY 2021**  
Silver  
*Muriel Blanco 2020*