



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: Tempranillo of 35 to 40 years old, grown in both gobelet and trellis-trained systems.

WINEMAKING

Harvest: The grapes are picked by hand and in boxes, during the first 10 days of October.

Fermentation: 20 days in stainless steel tanks

Routines: Daily 'delestaje'.

Aging: 24 months in barrels plus 36 months in the bottle. Barrels are of French oak (75%) and American oak (25%) All are brand-new.

TASTING NOTES

Colour: Red rubi colour with a distinctive brick orange rim.

Nose: Of a great intensity, with vanilla, coffee, spices and ripe black fruit aromas, as well as nuances from the bottle aging: leather, dry leaves.

Palate: Soft and silky, with a strong personality.

Aftertaste: Very prolonged, warm and pleasing.

FOOD HARMONIES

All types of roasted meats.

Classic recipes, such as game stews.

Cured and smoked cheeses.

Black chocolate desserts.

SERVE AT 16-18 °C (62-65 °F)

AWARDS

MUNDUS VINI 2021

Silver

Muriel Gran Reserva 2011

**DECANTER
MEJORES GRANDES
RESERVAS RIOJA 2021**

Best 33 Gran Reserva

Muriel Gran Reserva 2011

JAMES SUCKLING 2020

92 points

Muriel Gran Reserva 2011

**CONCOURS MONDIAL
DE BRUXELLES 2020**

Grand Gold Medal

Muriel Gran Reserva 2010