



Viña Muriel



Red
DOCa
Rioja

VINEYARD

Location: El Gallo estate, 2 Km to the east from the centre of Elciego (Rioja Alavesa).

Climate: Continental Mediterranean, with a strong Atlantic influence.

Soil: Clay-limestone soils, very poor and suitable.

Variety: 50-years-old Tempranillo, mainly grown in gobelet or spur training system.

WINEMAKING

Harvest: The grapes are picked by hand and in boxes, during the second half of October.

Fermentation: 25 days in stainless steel tanks.

Routines: Daily pumping-over in order to get an optimum colour and tannin concentration.

Aging: 12 months in brand-new French oak barrels plus 12 more months in 3rd-year French oak barrels. Afte

TASTING NOTES

Color: Bright clear cherry with a tile rim.

Nose: Complex and surrounding, with aromas of ripe dark fruits aromas, spices, herbs, tobacco, and other touches from the noble oak aging.

Palate: Structured and rounded, soft and velvety.

Aftertaste: Long and powerful, a true pleasure.

FOOD HARMONIES

Grilled and roasted quality meats: Iberian pork 'presa', Angus and Nebraska beef steaks, Wagyu beef.

Truffled pasta and rissoto.

Strong high quality cheeses.

Chocolate desserts.

SERVE AT 16-18 °C (62-65 °F)

AWARDS

**DECANTER
MEJORES GRAN
RESERVA RIOJA 2021
Best 33 Gran Reserva
Viña Muriel Tempranillo
Gran Reserva 2011**

**JAMES SUCKLING 2020
94 points
Viña Muriel Tempranillo
Gran Reserva 2011**