



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, 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 pumping-over in order to get an optimum colour and tannin concentration.

Aging: 9 months in brand-new French oak barrels plus 9 more months in 3rd-year French oak barrels. After this, the wine matures for 24 more months in the bottle.

TASTING NOTES

Color: Bright cherry colour of medium intensity.

Nose: Great complexity and integration of ripe red and dark fruits aromas, with fine touches of the aging (spices, herbs, tobacco, cocoa).

Palate: Balanced, rounded, structured and silky.

Aftertaste: Powerful, long and pleasant.

FOOD HARMONIES

Cured cold meats such as a premium Iberian pork 'lomo'.

All meats: lamb cutlets, grilled beef steaks, baked pork tenderloin, barbecued pork ribs.

Strong fish recipes (tuna 'ventresca', codfish in red sauce).

Strong high quality cheeses.

SERVE AT 16-18 °C (62-65 °F)

AWARDS

JAMES SUCKLING 2021
93 points
Viña Muriel Tempranillo
Reserva 2015