



Viña Muriel



White
DOCa
Rioja

VINEYARD

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

Climate: Continental Mediterranean, with a strong Atlantic influence.

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

Variety: 30-years-old Viura, grown in both gobelet and trellis-trained systems.

WINEMAKING

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

Fermentation: After a delicate pressing of the grapes, the must is fermented for 20 days in fine-grained French oak barrels.

Aging: 8 months in the same barrels, plus a minimum of 18 months in the bottle, to gain the complexity and roundness that make the wine so special.

TASTING NOTES

Color: Pale yellow with golden reflections.

Nose: Very complex and harmonious, with notes of citric fruits and white flowers, fine vanilla and toasted touches from the maturation and aging in oak.

Palate: Fresh and bodied, with a high volume and a silky palate, very suitable to harmonize with food.

Aftertaste: Soft and persistent, very juicy.

FOOD HARMONIES

All kind of creams and soups.

All types of fish: roasted, smoked, fried, sushi.

Paella and seafood pasta.

Funghi rissoto.

White meats in light and soft sauces.

Soft cheeses.

SERVE AT 9-10 °C (48-50 °F)

AWARDS

DECANTER – SPANISH INDIGENOUS WHITES 2021

96 points
The Best Viña Muriel Blanco Reserva 2013

TIM ATKIN SPECIAL REPORT RIOJA 2019

90 points
Viña Muriel Blanco Reserva 2013

INTERNATIONAL WINE CHALLENGE 2018

Silver
Viña Muriel Blanco Reserva 2013