



MURIEL



D.O.Ca. Rioja
VINTAGE 2025

VINEYARD

Location: Selected vineyards in various districts of the Rioja Alavesa and Rioja Alta.
Altitude: Around 500 mts.
Orientation: Variable.
Morphology: Plateaux and terraces with hardly any tree vegetation.
Vineyard Age: Average age of 40 years.
Soil: Chalky soils with clay and sand incursions, with a loam-clay texture and very poor in organic matter.
Climate: Oceanic Mediterranean with Continental and Atlantic influence.
Variety: Mainly Viura plus a little Tempranillo Blanco.

WINEMAKING

Harvest: Mainly by hand, during the second half of September.
Pressing: A gentle pressing and 3-hour skin maceration to achieve a high aroma intensity.
Fermentation and ageing: Most of the wine fermented in stainless steel vats under temperature control in order to enhance its aromas and freshness. A small percentage fermented in French oak barrels.

TASTING NOTES

Colour: Bright pale yellow, with greenish reflections.
Nose: Intense and fresh, with floral and fruity notes: white pear, apple, lemon, lime and other citrus fruits.
Palate: Juicy, tasty and with an armonious acidity.
End: Fresh, with a good persistence. It leaves a full pleasant taste.
Alcohol: 12,5% Vol.

FOOD HARMONIES

All kind of fish: smoked, fried, baked... Very specially, grilled fish.
 Steamed shellfish: mussels, clams, prawns, lobster.
 Paella and seafood pasta.
 Green and fruit salads, and cold soups
 Sushi.
 It is ideal as aperitif and with all sort of tapas.
SERVE AT 9 C (48 F)