



# MURIEL



TEMPRANILLO  
GARNACHA  
VIURA

D.O.Ca. Rioja  
VINTAGE 2025

## VINEYARD

**Location:** Selection of vineyards from various locations in the DOCa Rioja.

**Altitude:** 350–550 mts.

**Orientation:** Variable.

**Morphology:** Vineyards on a plateau, gentle slopes and terraces.

**Vineyard Age:** 5 to 40 years.

**Soil:** Ferrous-clay, chalky-clay and alluvial soils.

**Climate:** Mediterranean with marked Continental and Atlantic influence.

**Variety:** Tempranillo, Garnacha & Viura

**Vintage 2025:** a high-quality vintage with very low yields. Defined by demanding weather conditions over the course of the season, the harvest began earlier than usual, producing small berries of remarkable concentration and exceptional sanitary condition.

## WINEMAKING

**Harvest:** Mostly mechanized, during the second half of September till the first days of October.

**Maceration:** the grapes undergo 8 hours of skin contact in a classic rosé winemaking method called 'sangrado' ('saignée').

**Fermentation:** 12 days in stainless steel vats under temperature control.

**Ageing:** Young wine, with no barrel aging. It is kept two months in the bottle prior to its market launching.

## TASTING NOTES

**Colour:** Raspberry pink colour, with violet reflections.

**Nose:** Intense fresh strawberry and cherry aromas, with a touch of red liquorice.

**Palate:** Fresh and balanced, very tasty.

**Aftertaste:** Persistent and fruity.

**Alcohol:** 13% Vol.

## FOOD HARMONIES

Perfect as a refreshing appetizer.

Tapas.

Salads in vinaigrettes.

Pasta and rice.

Poultry and white meats.

Pizza.

**SERVE AT 10 C (50 F)**