

BODEGAS MURIEL

GRAN RESERVA 2016

Rioja D.O.Ca, Spain



MURIEL



TASTING NOTES: The nose is deep and intense, offering notes of vanilla, coffee, spices, and ripe red fruit. Aromas of dry leaves, leather and a rich, nutty background are evidence of the bottles aging period. The palate is balanced and silky with an elegant finish. This Gran Reserva has a complex and intense personality that will evolve positively over the coming years.

VITICULTURE: The 35–40-year-old vineyards are planted around the winery's hometown of Elciego, in Rioja Alavesa. The soils are clay-limestone, very poor, and suitable for vine-growing. The vines are in a traditional goblet system. The climate is Mediterranean, with a strong Atlantic influence.

VINIFICATION: Fermentation takes place over 20 days in stainless-steel tanks. The wine is aged for 24 months in new French (75%) and American (25%) oak barrels. This is followed by a minimum period of 36 months in the bottle.

INTERESTING FACT: When choosing to buy a Rioja wine, the four classifications of each Rioja will be clearly labeled on the bottle. For Gran Reserva, this wine is made only during exceptional harvest. A Gran Reserva must be aged a minimum of 5 years, with at least two years in oak.

FAMILY: In 1926, Bodegas Murua was founded by José Murua in Rioja Alavesa, one of the three sub-regions of Rioja. Determined to follow in his father's footsteps, Julián Murua Entrena began his own wine journey specializing in the art of blending, eventually establishing Bodegas Muriel in 1982. Bodegas Muriel excels at producing elegant and complex Reserva-designated Riojas. The name "Muriel" is a blending that comes from the owners' last name, Murua, the region of Rioja and the town of Elciego. Julián and his son Javier now run the winery with a mission to meld the long-held winemaking traditions of the region with the new technologies of today.

PRODUCER: Bodegas Muriel

ALCOHOL: 14%

REGION: Rioja D.O.Ca, Spain

GRAPE(S): 100% Tempranillo

SKU: MRGS167