



# MURIEL



Tinto  
DOCa Rioja

2014

## VINEYARD

**Location:** Selected vineyards around our hometown of Elciego, in Rioja Alavesa.

**Climate:** Continental Mediterranean, with a strong Atlantic influence. Rainy and cold, 2014 was a quite complex vintage which required a hard work in terms of grape selection. At the end it delivered a "Good" quality.

**Soil:** Clay-limestone soils, organically poor.

**Variety:** Tempranillo. Vines are more than 40 years old, grown in traditional gobelet system.

## 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 'delestage'.

**Aging:** 24 months in barrels plus 36 months in the bottle. Barrels are of French oak (75%) and American oak (25%) All are brand-new.

## TASTING NOTES

**Colour:** Red rubi colour with a distinctive brick orange rim.

**Nose:** Of a great intensity, with vanilla, coffee, spices and ripe black fruit aromas, as well as nuances from the bottle aging: leather, dry leaves.

**Palate:** Soft and silky, with a strong personality.

**Aftertaste:** Very prolonged, warm and pleasing.

**Alcohol:** 13,5% Vol.

## FOOD HARMONIES

All types of roasted meats. Ideal with the main Riojan speciality: suckling lamb cutlets grilled over vine shots.

Classic recipes, such as stews game meat and poultry.

Cured and smoked cold meats. Some cured cheeses are also interesting pairings. Black chocolate desserts.

**SERVE AT 16-18 C (62-65 F)**