



# MURIEL



Tinto  
DOCa Rioja

2016

## VINEYARD

**Location:** Old vines selected in different districts of the DOCa Rioja.  
**Altitude:** 350 – 550 mts.  
**Orientation:** Variable.  
**Morphology:** Plateaux and terraces with hardly any tree vegetation.  
**Vineyard Age:** Average age of 50 years.  
**Soil:** Chalky-clay, ferrous-clay and alluvial soil type.  
**Climate:** Mediterranean with a marked Atlantic influence.  
**Vintage:** Qualified as "VERY GOOD"  
2015 was one of the earliest vintages in history. It gave excellent conditions of freshness and elegance, as well as great aptitudes for ageing.  
**Variety:** 100% Tempranillo.

## WINEMAKING

**Harvest:** Picked manually with selection of grapes in the vineyard.  
**Fermentation:** Cold maceration prior to fermentation to highlight the fruit. 15 days in stainless steel vats at a controlled temperature.  
**Routines:** Pumped over daily  
**Ageing:** 24 months in French and American oak casks, with racking every 6 months. After bottling it remains in the bottle cellar for a minimum of 36 months.

## 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:** 14

## FOOD HARMONIES

All types of roasted meats. Ideal with the main Rioja 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)**