



# MURIEL

## Viñas Viejas

### GRAN RESERVA

DOCa RIOJA

## VINEYARD

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**Location:** Vineyards are located in Elciego (Rioja Alavesa).

**Climate:** Continental Mediterranean, with a strong Atlantic influence.

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

**Variety:** Tempranillo of 35 to 40 years old, grown in both gobelet and trellis-trained systems.

## WINEMAKING

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**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 'delestaje'.

**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

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**Colour:** Red rubi colour with a distinctive brick orangery.

**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.

## FOOD HARMONIES

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All types of roasted meats.

Classic recipes, such as game stews.

Cured and smoked cheeses.

Black chocolate desserts.

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