



MURIEL

Fincas de la Villa

RESERVA

DOCa RIOJA

VINEYARD

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

Climate: Continental Mediterranean, with a strong Atlantic influence.

Soil: Clay-limestone soils, organically poor.

Variety: 25-years-old Tempranillo, grown in both gobelet and trellis-trained systems.

WINEMAKING

Harvest: mainly by hand, during the first half of October.

Fermentation: 20 days in stainless steel tanks

Routines: Daily 'delestaje'.

Aging: 24 months in barrels plus 12 months in the bottle. Half of the barrels are of American oak, the other half of French oak. 30% of all barrels are new.

TASTING NOTES

Colour: Bright red cherry colour of medium intensity.

Nose: Intense and complex, with a ripe red fruit bouquet and fine touches of the aging (spices, coffee, vanilla).

Palate: Balanced and elegant, it maintains a good level of freshness.

Aftertaste: Long, deep and pleasant.

FOOD HARMONIES

All types of meat, specially roasted pork and beef.

Lamb cutlets cooked over videshots.

Meat stews, tuna fish stews.

Generally, recipes with sauce and intense flavours.

Cured cheeses.

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