



MURIEL

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

VINO DE ELCIEGO



Tinto
DOCa Rioja

2020

VINEYARD

Location: El Gallo + selection of plots of suppliers from Elciego (Rioja Alavesa)

Altitude: 440-560 mts.

Orientation: Variable.

Morphology: Plateaux and terraces with hardly any tree vegetation. Vineyard Age: Average age of 45 years. **Soil:** Chalky soils with clay and sand incursions, with a loam-clay texture and very poor in organic matter. **Climate:** Oceanic Mediterranean with Continental and Atlantic influence.

2020 – Qualified as “VERY GOOD” Dry winter, spring begins with COVID-19, with persistent rains and high temperatures, early budding of the vines; summer with high temperatures and rain, on June 25 hail appears in Elciego and Laguardia. Flowering and ripening, with cool days. Finally, after a campaign really complicated by the pandemic crisis, the harvest was early and fast.

Variety: 100% Tempranillo.

WINEMAKING

Harvest:

Picked manually with selection of grapes in the vineyard.

Fermentation:

Cold maceration prior to fermentation to highlight the fruit. 12 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, a minimum of 12 months in the bottle cellar

TASTING NOTES

Colour: Bright red cherry colour of medium intensity.

Nose: Intense, deep and complex. A ripe red fruit bouquet combined with fine nuances that come from the oak barrel ageing: spices, coffee, vanilla.

Palate: Balanced and elegant, with a strong personality. It keeps a high level of freshness.

End: Long, deep and pleasant.

Alcohol Content: 14% Vol.

FOOD HARMONIES

All types of meat, specially grilled beef and roasted suckling pig.

It is ideal with Rioja's most traditional meat recipe: lamb cutlets grilled over vine shots.

Meat stews, oily fish stews.

Generally, recipes with sauce and intense flavors.

Cured cheeses and cold meats.

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