



MURIEL

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALAVESA



Tinto
DOCa Rioja

2021

VINEYARD

Location: Vineyards in Elciego (Rioja Alavesa).

Climate: Continental Mediterranean, with a strong Atlantic influence. Vintage 2021 qualified as "VERY GOOD"

2021 was a normal year in terms of weather. The end of the vines ripening cycle was almost perfect, with mostly sunny days, normal heat and some positive rains in September. The white grapes achieved the healthiest ripeness.

Soil: of a calcareous nature, with a clay loam texture. They are characterized by their scarcity in organic matter. It is the ideal soil for the development of a quality vineyard.

WINEMAKING

Variety: Tempranillo, grown in both gobelet and trellis-trained systems. Vines are an average of 30 years old.

Harvest: mainly manual, carried out in stages during the end of September and the beginning of October.

Fermentation: 15 days in stainless steel tanks.

Routines: Daily pumping-over.

Ageing: minimum 12 months in oak barrels plus 12 more months in the bottle. 60% of barrels are of American oak and 40% of French oak.

TASTING NOTES

Colour: Cherry red, clean and bright.

Nose: Ripe red fruit aromas combined with notes from the ageing (vanilla, cocoa, coffee) and liquorice.

Palate: Broad and notably fresh. Its soft tannins leave a nice sensation of finesse.

Aftertaste: Tasty and clean, very pleasant.

Alcohol: 14% Vol.

FOOD HARMONIES

Tapas, cured ham ('jamón') and Iberian cold meats.

Pasta recipes and meat rice.

Demi-cured cheeses.

Roasted lamb.

Poultry recipes.

Roast and barbecues: burgers, cutlets, sirloin, beefsteak.

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