

*Vina Muriel*

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

VINO DE ELCIEGO

SOLARIEGO

VIÑEDOS EN PROPIEDAD



harvest: 2019

Vino de Finca, or Single Vineyard wine, from El Gallo, the highest part of Elciego, where the dun limestone soils, with their characteristic coolness, transmit all their essence to the wine. Fruit, flower, structure, elegance, complexity, blended into a wine.

VINEYARD

Location: Estate vineyards in Elciego (El Gallo) in Rioja Alavesa, in conversion to organic.

Altitude: 520 mts.

Orientation: North-South.

Morphology: Plateaux and terraces with hardly any tree vegetation.

Vineyard Age: Different plots dating from 1973, 1975 and 1986.

Soil: Dun soil of a calcarerous nature and clay loam texture.

Poor in organic matter. Soils which remain cool very well.

Climate: Mediterranean with atlantic and continental influences.

Vintage: 2019 –“EXCELLENT”

After a climatologically complicated 2018 where the rains abounded, the 2019 harvest stands out for the lower yield of the vineyard, but with a very high quality of the grape. The wines of the vintage (officially classified as ‘Excellent’) stand out for their maturity, structure, body and color.

Variety: 100% Tempranillo.

WINEMAKING

Harvest: By hand with grape selection on the vine.

Fermentation: Cool pre-maceration and fermentation in stainless steel vats for 15 days at a controlled temperature.

Routines: Pumped over once per day.

Ageing: 24 months in French oak barrels. Vintage 2019 bottled in March 2023. A wine with great ageing potential.

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 HARMONY

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)