




MURIEL

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Fincas de la Villa

Crianza

DOCa RIOJA

VINEYARD

Location: 100% in Elciego (Rioja Alavesa).

Orientation: Mainly south.

Soil: Chalky-clay.

Varieties: 100% Tempranillo.

Average age: 25 años.

Vinegrowing: gobelet and trellis-trained systems.

TASTING NOTE

Colour: Bright cherry.

Nose: Aromas from the aging (vanilla, cocoa, coffee) combined with red fruit notes and liquorice.

Palate: Broad and elegant, with soft tannins.

Aftertaste: Tasty and clean, very pleasant.

WINEMAKING

Fermentation: 15 days in stainless steel tanks.

Routines: Daily pumping-over.

Aging: 12 months in oak barrels plus 12 more months in the bottle.

Barrel type: American oak (60%) and French oak (40%).

Other details: 30% of barrels are new.

FOOD HARMONIES

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

Pasta recipes and meat rices.

Demi-cured cheeses.

Roasted lamb.

Burgers and barbecued meats.

SERVE AT 15-17 °C