



Muriel Fincas de la Villa

RESERVA

2015

DOCa Rioja

VINEYARD

Location: Vineyards in Elciego (Rioja Alavesa).

Climate: Continental Mediterranean, with a strong Atlantic influence.

Qualified as 'Very Good' by Rioja's Regulatory Council, year 2015 was one of the earliest vintages in history. It gave excellent conditions of freshness and elegance, as well as great aptitudes for ageing.

Soil: Clay-limestone soils, organically poor.

Variety: Tempranillo, grown in both gobelet and trellis-trained systems. Vines are an average of 25 years old.

WINEMAKING

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

Fermentation: 20 days in stainless steel tanks

Routines: Daily 'delestage'.

Ageing: 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.



MURIEL

TASTING NOTES

Colour: Bright red cherry colour of medium intensity.

Nose: Intense, deep and complex. A ripe red fruit bouquet combines with fine nuances that come from the aging period: spices, coffee, vanilla.

Palate: Balanced and elegant, with a high level of freshness.

Aftertaste: Long, deep and pleasant.

Alcohol Content: 13,5% Vol.

FOOD HARMONIES

All types of meat, specially roasted pork and beef. It is ideal with Rioja's most traditional meat recipe: lamb cutlets cooked over videshots.

Meat stews, tuna fish stews.

Generally, recipes with sauce and intense flavours. Cured cheeses and cold meats.

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