

# BODEGAS MURIEL

## 2022 ROSADO

Rioja D.O.Ca, Spain



# MURIEL



**TASTING NOTES:** The nose offers intense aromas of fresh strawberries and cherries with a touch of rose petal and fresh licorice. The mouthfeel is fresh, with balanced acidity. The nose follows through to the palate, which makes this an easy-drinking wine with a long and persistently fruity finish.

**VITICULTURE:** The grapes come from selected vines from three subzones in Rioja (Rioja Alavesa, Rioja Alta and Rioja Baja). The grapes were harvested between the end of September and the beginning of October. The soils are very organically poor, with a chalky clay-limestone texture, at a median age of 25 years. Most of the vines are grown using the traditional goblet system.

**VINIFICATION:** The grapes undergo eight hours of skin contact before the juice is removed from the solids via “saignee” (bleeding). Temperature-controlled fermentation takes place over 12 days at 60.8° F (16° C) in order to preserve all the aromas and flavors. Then, the wine is racked to remove its lees, cold-stabilized, and kept 3 months in the bottle.

**INTERESTING FACT:** This crisp and refreshing wine is made from Viura grapes grown on vines that are over 30 years old.

**FAMILY:** In 1926, Bodegas Murua was founded by José Murua in Rioja Alavesa, one of the three sub-regions of Rioja. Determined to follow in his father's footsteps, Julián Murua Entrena began his own wine journey specializing in the art of blending, eventually establishing Bodegas Muriel in 1982. Bodegas Muriel excels at producing elegant and complex Reserva-designated Riojas. The name “Muriel” is a blending that comes from the owners' last name, Murua, the region of Rioja and the town of Elciego. Julián and his son Javier now run the winery with a mission to meld the long-held winemaking traditions of the region with the new technologies of today.

**PRODUCER:** Bodegas Muriel

**REGION:** Rioja D.O.Ca, Spain

**GRAPE(S):** 100% Garnacha

**SKU:** MRRO227

**ALCOHOL:** 13.4%

**TOTAL ACIDITY:** 5.5 G/L

**RESIDUAL SUGAR:** 1.5 G/L

**pH:** 4.42