

# BODEGAS MURIEL

## 2023 BLANCO

Rioja D.O.Ca, Spain



# MURIEL



**TASTING NOTES:** This wine offers complex aromas, with notes of white pear, apple, lemon, lime and other citrus fruits. The palate is fresh, crisp and structured, with good acidity. The finish is silky, persistent, and very juicy.

**VITICULTURE:** The vineyards are in the 'Viñas en Briñas' area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa). The climate is Mediterranean, with quite a strong Atlantic influence. Agronomically, the 2022 vintage has been marked by drought and high temperatures, however the Rioja Alavesa's vineyard has adapted well to these conditions. In terms of health, the grapes are in perfect condition. The soils are clay-limestone, with an optimal degree of acidity that enhances the expression of lively aromas

**VINIFICATION:** The grapes were hand-harvested at the beginning of September. After harvest, the grapes were gently pressed and macerated for 3 hours on the skins to achieve a high intensity of aromas. Most of the wine was fermented in stainless steel vats under temperature control to enhance the aromas and freshness. A small percentage fermented in French oak barrels.

**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% Viura

**SKU:** MRBL237

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 4.6 G/L

**RESIDUAL SUGAR:** 1.1 G/L

**pH:** 3.4