



# MURIEL

## Fincas de la Villa

**ROSADO  
2016**

DOCa RIOJA

### VINEYARD

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**Location:** Vineyards in Elciego (Rioja Alavesa).

**Climate:** Continental Mediterranean, with a strong Atlantic influence. After a dry year and a hot summer, the prolonged 2016 harvest benefited from a suitable weather to obtain a quality vintage, defined by Rioja Regulatory Council as Very Good.

**Soil:** Clay-limestone soils, organically poor.

**Variety:** 100% Grenache, of an average around 25 years old, mostly grown in trellis-trained system.

### WINEMAKING

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**Harvest:** Mostly mechanized and during the second half of September.

**Maceration:** The grapes undergo 8 hours of skin contact before the juice is removed from the solids in a classic Rosé winemaking method known as "saignee".

**Fermentation:** 12 days in stainless steel tanks under temperature control (16 C).

**Aging:** Young wine, with no barrel aging. It is kept three months in the bottle prior to its market launching.

### TASTING NOTES

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**Colour:** Clear raspberry, clean and bright.

**Nose:** Intense fresh strawberry and cherry aromas, with a touch of rose petal and red liquorice.

**Palate:** Fresh and balanced, very tasty.

**Aftertaste:** A persistent and fruity pleasing taste.

**Alcohol:** 13,5% Vol.

### FOOD HARMONIES

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Assorted appetizers.

Salads and vegetable grills.

Smoked fish, Spanish-style octopus.

All types of rice.

Pasta recipes.

Poultry and any other white meat.

**SERVE AT 10 C (50 F)**