



MURIEL

Fincas de la Villa

**BLANCO
2016**

DOCa RIOJA

VINEYARD

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% Viura, of an average slightly over 20 years old, mostly grown in trellis-trained system.

WINEMAKING

Harvest: By hand, during the second half of September.

Pressing and maceration: A gentle pressing and 3-hour skin maceration to achieve a high aroma intensity.

Fermentation: A small part of the wine ferments in French oak barrels. The rest in stainless steel vats under temperature control in order to enhance its aromas and freshness.

Aging: Part of it is kept in French oak barrels prior to its bottling.

TASTING NOTES

Colour: Bright pale yellow, with greenish reflections.

Nose: Intense and fresh, with floral and fruity notes: white pear, apple and citrus fruits.

Palate: Juicy, tasty and armoniously acidic.

Aftertaste: Fresh and pleasing, with a good persistence.

Alcohol: 12,5% Vol.

FOOD HARMONIES

Green and fruit salads.

All kind of fish: smoked, fried, baked... Very specially, grilled fish.

Steamed shellfish.

Paella, seafood pasta and sushi.

It is ideal by the glass, as aperitif.

SERVE AT AROUND 9 C (48 F)