



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Muerza Crianza, Bodegas Ugalde

Price £13.99
Code MUER001

If you are looking for a glass of Crianza Rioja, that soft, round and elegant red wine which Spain is renowned for, then try this delicious, round and really drinkable wine. Produced from top-quality grapes at the peak of ripeness and aged for 12 months in American oak barrels, this is a generous, mouth filling wine with a succulent undertone of vanilla on the finish.

Tasting Notes:

Bright, medium intensity. Complex array of aromas on the nose, with notes of red fruits and liquorice and subtle hints of toast, spices and cinnamon. Silky, pleasant and enveloping on the palate, long, balanced, with very good tannins.





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Specification	
Vinification	100% Tempranillo, the grapes are mainly machine harvested with some handpicking in certain key vineyards. The grapes are crushed and fermented on skins, separately in a mixture of steel tanks and concrete vats to ensure the winemakers have a complete palate and wide range of flavours, textures, acidity and alcohol. After fermenting the wine is blended, then the whole harvest transferred small American oak casks, the majority 2, 3 and 4 year old, for around 8-12 months depending on the harvest. The wine is then bottled after racking and the wine further ages for a minimum of 12 months in bottle prior to release
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Rioja
Type	Red Wine
Grapes	Tempranillo
Genres	Vegan, Vegetarian
Vintage	2021
Body	Rich, bold and robust
Producer	Bodegas Ugalde
Producer Overview	Established in 1882 by Felipe Ugalde, one of the founding members of the Rioja D.O.C., Bodegas Ugalde it is one of the few wineries which made wine during the Spanish Civil War (1936-1938). Nestled between the North shore of the Ebro River and the Eastern-most skirts of the Sierra de Cantabria, the Ugalde team looked back on history and were inspired by Ugalde's vision of 1882: Bringing Rioja terroir, as the new team understands it, into each bottle of Bodegas Ugalde.
Closure Type	Cork
Food Matches	Perfect to drink with a lamb casserole, roast lamb or even beef or cheese,
Press Comments	Jancisrobinson.com, 2025, 16 points: "Cinnamon-soaked maraschino cherries. Gentle chamois-leather tannins. Sweet, easy and charming. (TC)" Wine Merchant Top 100 2023, Highly Commended. Gold Medal at Mundas Vini 2022. Decanter 2022, 91 points.