Muga Reserva 2017

Grapes varieties

Tempranillo, Garnacha Tinta and Graciano.

Geology and soil

Clay-limestone soils from the Tertiary era.

Vinification

Fermentation with indigenous yeasts in oak vats. Aged for 24 months in casks made in our cooperage from selected oak. Prior to bottling the wine is finned with fresh egg white. Once bottled it is left to undergo a rounding process for 12 months in our cellar, as a minimum

Tasting

The 2017 vintage was officially ranked as "Very Good" and was produced from vines and grapes that remained in excellent health till the end of the harvest.

This Reserva displays an attractive, medium-deep, ruby-red colour with some brick-red glints. The nose reveals delicious red and black fruit aromas, such as blueberries, plums and forest fruit, together with notes of liquorice and chocolate.

Medium-bodied on the palate, the wine shows lovely balance with hints of roasted coffee beans, ripe fruit, silky tannins and a lingering finish. This Crianza can be enjoyed now, but it also has enough structure to be cellared for several years.

Food Pairing

This wine will go wonderfully with meat dishes, such as veal, as well as Iberico charcuterie and casseroles.

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