Muga

Muga Reserva 2018

Grapes varieties

Tempranillo, Garnacha tinta, Mazuelo and Graciano

Geology and soil

Calcareous clay soil from the tertiary era.

Vinification process

Harvested by hand, Fermentation with indigenous yeast in wooden vats.

Aged for 24 months in casks made from our selected oak. The wood is sourced in a proportion of 80% French oak and 20% oak from Central Europe and America.

Before bottling the wine is fined using fresh egg whites. It is then left to refine in our bottle cellar for a minimum of 12 months before release for sale.

Tasting

The wine has a bright ruby-red colour with medium depth and a garnet rim. Intense and complex on the nose, where you can find primary fruit aromas of raspberry and blackberry, secondary aromas of vanilla and liquorice and a subtle hint of tertiary aromas such as chocolate and ripe fruit.

Very well-balanced on the palate, with good acidity and soft tannins. The finish is long and fruity. Perfect for enjoying now, but also thanks to its great balance and structure, a wine you can lay down for a number of years.

Food pairing

This wine will make an excellent match for meat dishes, such as T-bone steak, and also with charcuterie and all kinds of casseroles.

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