

Muga

Muga Reserva Special Selection 2015

Grapes

70% Tempranillo, 20% Grenache, 7% Mazuelo (Carignan) and 3% Graciano.

Soil

Clay-limestone terraces dating from the Tertiary era located on the slopes of the Montes Obarenes and Sierra Cantabria.

Vinification

After fermentation with indigenous yeasts in oak vats, the wine is Aged for 26 months, 40% in new french oak barrel and 60% in second-fill french barrel made in our cooperage. After being fined with fresh egg whites, the wine is bottled, after which it remains in our cellars for at least twelve months for further ageing.

Tasting

A deep, very dense black-cherry colour.

The nose reveals ripe, red berry fruit aromas together with notes of spices (pepper) and forest floor against a backdrop of coffee variations, such as milk coffee toffee and roasted coffee beans mingling with subtle well-integrated oak.

Silky on the palate with tannins showing through, indicating the wine's youth and good ageing potential and providing an elegant and balanced structure.

Food Pairing

This wine pairs well with red meats, lamb and charcoal-grilled rockfish.

