

Muga

Eneas 2011.

Vineyards.

Geography: the grapes used to make this wine come from the upper part of the Riojan Sonsierra, mainly from the municipality of San Vicente.

Terrain: the vineyard is on the southern slope of the Sierra de Cantabria, just on the limit where cultivated land ends and brush land begins.

Soils: the soils consist of alternating layers of cracked hardened loam and clay.

Grape varieties.

This wine is made with 90% Tempranillo and 10% Viura grapes.

Vinification.

Harvested in 15 kilo boxes. Manual selection on a conveyor belt. Fermentation in open wood vats. A perfect process of carbonic maceration is achieved by carefully placing the grapes from the boxes at the bottom of the vats using a ladder and not letting the grapes reach a height of more than one metre. After one week, the wine is devatted separating the various phases, and allowed to conclude fermentation in small wooden vats. The marc is pressed lightly in cage presses at minimum pressure.

Tasting.

Almost entirely purple in colour, with the shade becoming lighter further from the bulb of the glass. Around the rim you can find rings of violet tending more towards cherry. The nature of the harvest always determines the most dominant type of fruit character. In 2005 the aromatic intensity is to be found in blackberries and raspberries. The aroma is persistent in both the direct and retronasal tasting phases. When you slurp vapours into the retronasal cavity you can discover riper berries, touching on stewed fruit. Curiously the cinnamon and vanilla aromas only appear in retro-olfaction.

In the mouth you once again find blackberries and raspberries, with the addition of some pleasant acidity. The tasting sensations are long and profound, thanks to the ineral component, the presence of soft tannins and the abundance of glycerine.

The aftertaste is tremendously prolonged, richer in fruitiness and, as in the retro-olfaction, we can even detect hints of cinnamon and vanilla.

