

Muga



Muga Cask-fermented White 2011 March.

Grapes.

Viura 90%, Malvasía 10%.

Soil.

Clay/Calcareous and Alluvial.

Elaboration.

Our double grape checking, both on selection belt and on tasting the musts, means that we exclude 50% of the harvest. Slow fermentation in new French oak and 3 months on fine lees are the secrets of this careful production process.

Tasting.

A vintage marked by the extreme drought which has helped determine the character of this wine. Less acidity than usual, as was to be expected, though it still has excellent pH which will help it to evolve and maintain its freshness in the tasting.

The weather conditions have been positive for the aromatic expression of the wine, with hints of pears and ripe apples adorned with shrub land herbs and spices as well as pastries. It is only at the second level that the typical citrus and green apple character which has typified this wine in other years begins to appear. It is a pleasant wine to drink, thanks to its limited sharpness, giving a sensation of silky fullness. It coats the sides of the mouth and finishes with a canned peach and ripe pineapple aftertaste. In the retronasal phase the peach and ripe pineapple continue to be to the fore with reminders of lavender and thyme.