



Muga Cask-fermented White 2010 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.

Fruit with a slight touch of canned fruit in syrup, not very frequent in this white, present both in the nose and on the palate where it is given structure by the malic acid which balances and compensates the result of its time on fine lees.

As for descriptive terms, we can find clear examples of pears and apples, with both green and ripe nuances at once, white blossom which is hard to pin down and vague hints of honey and acacia.

Since the grapes are from rather elderly viura vines, we can expect to find a strong mineral component which fills the mouth in length and fullness.

The time spent in French oak is scarcely noticeable at the present time in the wine's evolution, perhaps disguised as a result of the powerful fruitiness, and at the most we can detect faint brush strokes of complex spices coming through.

At the end of the winter of 2011 the wine is still in the early stages of integration so we can expect further development towards greater complexity and the full integration of its different characteristics.