

MUGA ROSADO 2025

VARIETIES

Garnacha tinta and viura.

GEOLOGY AND SOIL TYPE

The vines are grown in two distinct areas whose geology directly influences the expression of the varieties. The first, the Valle del Oja, is characterised by its calcareous clay soil, typical of cooler zones, which brings structure, balance and acidity to the wines. The second district, in the Valle del Najerilla, has ferrous clay soils which confer greater minerality and complexity on the wine. A key factor for the quality and complexity of the wines is the great age of the vines, contributing to higher concentration and expression of the garnacha tinta and viura varieties.

WINEMAKING PROCESS

Choosing the right moment to harvest was key for preserving the freshness and aromatic intensity of the wine. The grapes were picked by hand, selecting the ideal point of healthy ripeness through the use of technology. After gentle maceration in the press for around 5 hours, the must fermented at a controlled temperature of between 16 and 18°C for a period of 15 to 20 days, helping to preserve the varietal character.

Once alcoholic fermentation was complete, the wine remained in contact with its fine lees for 16 weeks, with the aim of achieving more body, smoothness and length in the mouth.

TASTING NOTES

The wine is bright and pale pink in colour. On the nose it offers medium intensity, with notes of stone fruit, peach skin and subtle floral and citrus nuances. On the palate it is fresh and balanced, with sharp, well-integrated acidity to give it tension and length. The finish is refreshing and lingering, with reminders of stone fruit and delicate underlying citrus fruit.

The 2025 vintage was defined by especially challenging weather conditions, with spells of heavy rainfall during the growing cycle, followed by a sharp temperature rise in the final phase of ripening. This context required very precise monitoring of the vineyard and careful decision-making to preserve the balance between acidity, alcoholic strength and expression of the aromas.

FOOD PAIRING

Ideal with shellfish and light pasta and rice dishes. Perfect as an appetiser or for drinking by the glass with salads and cold snacks.

Contains sulphites.



First and sole specific certification for wineries in the area of environmental sustainability.

Muga