



## *Torre Muga 2004.*

### **Grapes.**

*75% Tempranillo, 15% Mazuelo and 10% Graciano.*

### **Soil.**

*Clay/Calcareous and Alluvial.*

### **Elaboration.**

*This wine is aged for 6 months in wooden vats, 18 months in new French oak barrels and at least 12 months in bottle.*

### **Tasting.**

*A beautiful, solemn appearance, wrapped in bright, luminous Bordeaux-red colour. A very complex aroma, with a perfect combination of fruit, spice and mineral nuances. In its underlying aroma you can find lovely hints of minerals and new leather. On the palate, it has an elegant attack, proud in its evolution and tasty in its lingering aftertaste. A supple, full-bodied, complex wine with a magnificent finish.*