



## *Torre Muga 2005.*

### **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.**

*Black-cherry colour with dark garnet hues at the edge. On the nose it reflects the perfect ripeness of its grapes and the elegance of its wood, with first fine spicy aromas coming to the fore and then jammy dark-berried fruit, as well as balsamic and mineral nuances. Profound on the palate, lively yet silky-smooth tannins, full of flavour, supple and long in the finish.*