



## *Torre Muga 2006.*

### **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.**

*Wine with a powerful chromatic range going from deep purple to bright red in the rings around the rim. Seductive nose, with elegant aromas of preserves and patisserie over a spicy layer with hints of cinnamon, caramel, cocoa, dill and hay. A silky mouth-feel, with especially sweet tannins, and in the retro-olfaction phase the highly complex nuances of dried herbs and scrubland nuances come to the fore.*