

Flor de Muga White 2018

Grapes varieties

Viura, White Grenache and Maturana.

Geology and soil

Sandy-loam (Maturana), clay-limestone (White Grenache) and limestone with ferruginous clay (Viura).

Harvest

Grapes harvested by hand at the peak of ripeness in small crates and conveyed to the cellars in a refrigerated truck to keep all the potential aromas intact.

Vinification

After a brief maceration inside the press, the free-run juice (the juice which runs naturally by gravity from the press) was selected. This was then fermented at a low temperature in small oak vats. At the end of the fermentation, the wine was left on its fine lees for 3 months in an "Oeuf de Beaune" (an egg-shaped concrete vat) to preserve aromatic expression and give extra body to the palate.

Ageing

6 months in new, lightly-toasted French oak casks made in our cooperage from selected oak from Nevers and Bertranges.

The wine then matured a further 18 months in bottle to gain greater refinement and roundness.

Tasting

The wine displays a bright, pale straw colour.

Elegant, complex aromas come to the fore on the nose with notes of green apple, tangerine and grapefruit together with hints of stone fruit, such as peach, and nuances of white flowers and creamy vanilla.

A gentle, smooth entry on the palate develops with lovely harmony and freshness to reveal volume, minerality and complex fruit flavour, followed by a long, crisp finish.

