

Muga White 2019

Grapes

Mainly Viura with a small percentage of Garnacha blanca and Malvasía de Rioja.

Soil

Chalky clay and alluvial from the Rioja Alta.

Vinification

After light maceration of the skins with the must in the press, it is fermented in new, lightly toasted casks of French-oak from the Nevers district. Once alcoholic fermentation is complete it spends a further three months in the casks with lees stirring twice per week to keep its fine lees in suspension in the wine, protecting it from oxygen and giving the wine a smoother mouth-feel and harmony. Before bottling it is stabilised by cooling.

Tasting

Bright, straw-yellow colour which does not give a sign of its time in the cask.

An open, complex nose in which you can find aromas of aromatic herbs such as fennel, citrus fruit (lime), stone fruit (peach) and slight toasted nuances.

A fresh wine on the palate with good acidity. Balanced and silky smooth with a very long aftertaste.

Food Pairing

Perfect pairing for grilled fish, shellfish and rice dishes, among others.

