



Muga White 2020

Grapes

Viura, Garnacha blanca and Malvasía de Rioja.

Soil

Calcareous clay and alluvial from the Rioja Alta sub zone.

Vinification

After harvesting by hand, the grapes are taken to the winery in 200 kg crates by refrigerated lorry.

After light maceration of the must with the skins in the press, fermentation takes place in wooden vats and new, lightly-toasted, French-oak casks made with wood from the Nevers region. Once the alcoholic fermentation is complete it remains in the casks for a further 3 months, with stirring of the fine lees twice per week to keep them in contact with the wine and protecting it from oxygen while providing a smooth mouth-feel and added complexity.

Tasting

A straw-yellow colour.

It has a strikingly intense nose with floral aromas coming to the fore (white flowers, jasmine) together with notes of citrus fruit and apple peel. Complex and seductive.

The entry on the palate is very supple with a sensation of ripeness.

Interestingly though, on the rest of the palate a minerality and freshness comes though developing into a lively, crisp finish that also makes the wine a good partner for food.

A white wine that will please many types of consumer, from the uninitiated to the purists.

Food Pairing

The sensation of body and acidity in the mouth makes it ideal for accompanying grilled fish, shellfish and smoked salmon.
