

Muga White 2024

Grapes

Viura, Garnacha blanca and Malvasía de Rioja.

Soil

The vines used are located principally in two clearly distinct valleys, both in the Rioja Alta, and have an Atlantic climate. In the Valle del Oja the soils are calcareous clay and give the wine structure and freshness. In the upper reaches of the Valle del Najerilla the soils are ferrous clay and contribute to the wine's complexity and mineral character.

Vinification

Hand-harvested. After light maceration of the must with the skins in the press, this ferments in different sized wooden vats and new French-oak casks with very lightly toasted wood sourced from the Nevers region. Once alcoholic fermentation is complete, the wine remains for 4 months in the casks, with lees stirring or "bâtonage" twice per week during the first months and once a day during the final month, so as to keep the fine lees in contact with the wine to protect it from oxygen and to give a smoother mouth-feel and more complexity.

Tasting

The 2024 vintage Muga Blanco has a pale, straw-yellow colour. On the nose you can find notes of white blossom, stone fruit and a slight hint of vanilla which adds complexity. On the palate, the lively acidity is perfectly balanced by the body. You can taste citrus notes accompanied by a subtle salinity which gives it greater length. The aftertaste is long, with reminders of citrus and stone fruit, leaving a fresh, elegant sensation.

Food Pairing

A perfect match for grilled fish, shellfish and rice dishes, among others. Ideal for enjoying by the glass, as an aperitif or together with a small snack on a terrace.



Contains sulphites.