

MUGA WHITE 2025

VARIETIES

Viura, Garnacha blanca and Malvasía de Rioja.

GEOLOGY AND SOIL TYPE

The vines come mainly from two distinct valleys in the Rioja Alta, both with a marked Atlantic climate influence. In the Valle del Oja the predominant soil is calcareous clay, bringing the wine freshness and structure. In the district of the upper course of the Najerilla valley, the ferrous clay soils confer greater complexity and a more marked mineral character. The grapes come from old vines, with good balance, low yields and totally adapted to the surroundings, and favour a more precise and concentrated expression of the grape varieties.

WINEMAKING PROCESS

Manually harvested. After gentle maceration with the skins in contact with the must in the press, the wine fermented in wooden vats of various sizes, with part of the fermentation taking place in new barrels made of French oak from the Nevers area, with a very light toast. After alcoholic fermentation, the wine remained in the cask for 4 months on its fine lees, with periodic stirring, in order to protect it from oxygen and to provide volume, smoothness and complexity.

TASTING NOTES

The 2025 vintage was defined by a challenging climate cycle, with rainfall during the development of the canopy and a sharp temperature rise in the final phase of ripening, which made careful harvesting necessary.

The 2025 vintage has a pale, bright, straw-yellow colour. On the nose, it offers medium aromatic intensity, with notes of white blossom and stone fruit, accompanied by subtle citrus nuances and underlying delicate spiciness from the fermentation in oak. On the palate, it reveals lively, well defined acidity, balanced by the body and texture conferred by the lees. The finish is long and fresh, with reminders of citrus and stone fruit, and a slight saltiness which prolongs the persistence.

FOOD PAIRING

Excellent with white fish, shellfish and seafood rice dishes. Ideal for enjoying by the glass or as an appetiser, elevating more informal moments.

Contains sulphites.



First and sole specific certification for wineries in the area of environmental sustainability.



Muga