

Flor de Muga Blanco Reserva 2020

Grapes varieties

Viura, Garnacha blanca and Maturana blanca

Geology and soil

The Maturana blanca comes from the Haro and Anguciana district where the soil is sandy loam. The Garnacha blanca is from the district around Villalba de Rioja and Galbárruli with a calcareous clay soil and the Viura comes from the Badarán district with a ferrous clay soil. This diversity in the soil type can be seen reflected in the aromatic complexity.

Harvest

The grapes are harvested by hand at the perfect point of ripeness, according to each plot and variety. The grapes are taken to the winery in boxes in refrigerated trucks to keep all their aromatic potential intact.

Winemaking process

After a short period of maceration of the skins in the press, the first must which flows directly and in a natural way by gravity from the press, is selected, known as the "mosto flor". This then ferments at a low temperature in new, French-oak casks manufactured in our coopers' workshop with a very light toast. The oak comes from the prestigious forests of Nevers and Bertranges. Once fermentation is complete, the wine remains on its lees for a period of 3 months to preserve all the aromas and give the wine more body and smoothness.

Ageing

Aged for 6 months in the casks in order to achieve greater aromatic complexity. The wine then spends a further 18 months rounding off in the bottle, so as to obtain a greater integration of all the aromas and more roundness on the palate.

Tasting

Wine with a bright, golden-yellow colour.

Very complex, high intensity of aromas on the nose with white blossom, green apples, grapefruit, orange peel and a touch of spices, such as cinnamon.

On the palate the harmonious balance of acidity and smoothness comes as a surprise. Citrus fruit flavours return, with a touch of minerality and a very long, refreshing finish.

