

Flor de Muga Blanco Reserva 2021

Grapes varieties

Viura, Garnacha blanca and Maturana blanca.

Geology and soil

The Maturana blanca comes from the zone of Haro and Anguciana where the soil is sandy loam. The Garnacha blanca comes from the zone of Villalba de Rioja and Galbárruli with a calcareous clay soil and the Viura comes from the Badarán zone with ferrous clay soil. This diversity of soils is reflected in the aromatic complexity.

Harvest

After a rigorous monitoring of ripening, the grapes are picked by hand at the ideal moment, selected by variety and parcel. The harvested grapes are placed in 150-160 kilo crates and transported to the winery in refrigerated trucks to preserve all their aromatic potential.

Winemaking process

The grapes are destemmed and taken to the press, where they spend a short time macerating in contact with the skins. Once the pressing process begins, the free run must which flows by gravity is selected, the so called "mosto flor". This is then fermented at a low temperature in new French-oak casks made in our cooperage with a very light toast, from oak sourced from the prestigious French forests of Nevers and Bertranges. Once fermentation is complete, the wine remains on its lees for a period of 3-4 months to preserve its aromatic expression and give greater body and smoothness.

Aged for 6 months in new French-oak casks to achieve aromatic complexity. The wine then spends a further 18 months in the bottle.

Tasting

Lovely bright gold colour.

On the nose the very high aromatic intensity is immediately apparent, very complex with layers of citrus fruit aromas (grapefruit, lemon), white blossom and underlying aromas of sweet spices (vanilla, cinnamon) and light toasted nuances coming through

It displays good, balanced acidity on the palate with a smoothness and sensation of volume in the mouth feel. Once again we find the notes of sweet spices and lemon zest. The finish is very long, a bit mineral and fresh due to the marked acidity.

Contains sulphites.

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

