

## Flor de Muga Rosado 2024

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### Grapes varieties

Garnacha Tinta.

### Geology and soil

This wine is made from selected vines from the Alto Najerilla and the uplands of the Valle del Oja, where the semi continental climate and calcareous clay and ferrous clay soils provide the Garnacha grapes with freshness and complexity. Aged between 70 and 90 years' old, the bush vines, with low yields and grown on slopes, are cultivated using sustainable viticulture practices. These conditions prolong ripening and enable the production of a rosé wine with great complexity and aromatic intensity.

### Vinification

After careful monitoring of ripening, the ideal moment to harvest is chosen in order to preserve the acidity and a fresh fruit profile. The grapes are picked by hand and transported to the winery in small crates in refrigerated transport, so as to keep all their aromatic potential. After a short period of maceration in the press, during which the must remains in contact with the skins, 50% of the first must is selected simply by gravity, known as the free-run must, or *mosto flor*. After this, it ferments at a low temperature in small oak vats, separated plot by plot. Once fermentation is complete, the wine is left with its fine lees for a minimum of 4 months with stirring (to maintain the fine lees in suspension) twice per week so as to protect the wine in a natural way, preserving the aromas and giving greater volume to the mouth-feel. After this process finishes, the wine is sampled, plot by plot, in order to determine the final coupage.

### Tasting

A brilliant, pale-pink colour. On the nose, it displays great complexity and intensity in which you can find aromas of stone fruit (peach, apricot), some red berries, notes of white blossom and citrus fruit. These are all typical aromas of the Garnacha Tinta grape. At a more subtle level, spicy nuances appear (vanilla, cinnamon), as a result of the winemaking process and the ageing in small oak vats. It is fresh and well-balanced in the mouth, with a marked acidity which gives it length and liveliness. The fruit notes, especially the apricot, reappear in the mouth. The finish is very long, fresh and the very soft tannin provides backbone, making it a very gastronomic wine.

### Food pairing

Pasta, rice, white meat and a varied range of cheeses

Contains sulphites.

