

FLOR DE MUGA ROSÉ 2025

GRAPES VARIETIES

Garnacha Tinta.

GEOLOGY AND SOIL

This wine comes from selected vineyards in the Alto Najerilla and upper reaches of the Valle del Oja, where the semi continental climate and calcareous clay and ferrous clay soils provide freshness and complexity to the Garnacha. Between 70 and 90 years old, these low-yielding bush vines, cultivated on hillsides, are managed following sustainable viticulture methods. These conditions prolong the ripening phase and allow us to make a rosado wine with great complexity and aromatic intensity.

VINIFICATION

The grapes were harvested by hand and transferred to the winery in refrigerated trucks, conserving their aromatic potential. After short maceration in the press in contact with the skins, approximately 50 % of the first, free-run must obtained simply by gravity (mosto flor) was separated. Fermentation was at a low temperature in small oak vats, plot by plot. Once fermentation was complete, the wine remained on its fine lees for a minimum of 4 months, with regular stirring, bringing the wine natural protection, volume and complexity. Afterwards, the wine from each plot was sampled separately to determine the final coupage.

TASTING

Monitoring of the 2025 cycle was particularly careful in order to decide the right time to harvest, maintaining the acidity and a fresh fruit profile characteristic of garnacha.

Flor de Muga Rosado 2025 has a bright, pale pink colour. On the nose, it displays marked aromatic intensity and outstanding complexity, with a predominance of stone fruit (peaches and apricots), accompanied by red berries, hints of white blossom and subtle citrus notes. At a second level, spicy nuances appear, conferred by the fermentation and lees working in small oak vats. On the palate, it is fresh and balanced, with lively acidity which provides tension and length. The fruit notes reappear, especially the apricot, with a long, fresh finish and fine tannins which confer structure and a gastronomic character.

FOOD PAIRING

Pasta, rice, white meat and varieties of cheese.

Contains sulphites



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



Muga