Muga Reserva 2019



Grapes varieties

Tempranillo, Garnacha tinta, Mazuelo and Graciano

Geology and soil

Calcareous clay soil from the tertiary era.

Vinification process

Harvested by hand, Fermentation with indigenous yeast in wooden vats.

Aged for 24 months in casks made from our selected oak. The wood is sourced in a proportion of 80% French oak and 20% oak from America.

Before bottling the wine is fined using fresh egg whites. It is then left to refine in our bottle cellar for a minimum of 12 months before release for sale.

Tasting

This 2019 reserva wine has a bright, ruby-red colour, with medium depth and a garnet tinged rim.

On the nose it proves to be a wine which is complex in aroma, in which primary aromas of fruit such as blueberries are enhanced by spicy nuances.

On the palate it is long, balanced and elegant, with perfectly integrated acidity and smooth tannins. The finish is very long and fruity.

Perfect to be drunk now but thanks to its great balance and structure it can be kept in the bottle for several more years.

Food pairing

This is the wine to accompany you anywhere, perfect to enjoy with baked fish, meat, rice dishes and good after dinner conversation.

SUSTAINABLE WINERIES for Climate Protection

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