

## Muga Reserva 2020

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### Grapes varieties

Tempranillo, Garnacha tinta, Mazuelo and Graciano

### Geology and soil

Calcareous clay soil from the tertiary era.

### Vinification process

Manual harvesting. Fermentation in wooden vats with controlled temperatures. Aged for 24 months in casks made in our own coopers' workshop with selection of the sources. The origin of the wood is 80% French oak and 20% American. Before bottling the wine is fined using fresh egg whites. It then spends a minimum of 12 months in our bottle cellar to give it greater complexity and finesse.

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### Tasting

This 2020 vintage has a bright ruby-red colour, with medium depth and a garnet-tinged rim.

On the nose you discover an intense, complex wine. Aromas of wild fruits of the forest (blackberries and blueberries) come to the fore, with hints of spices.

On the palate it is long, elegant and nicely balanced. Its sharp acidity is perfectly integrated and it has soft tannins. The finish is very long and full of fruit.

Perfect for drinking now but, thanks to its good balance and structure, it can be kept in the bottle for several years.

### Food pairing

This wine will be an excellent accompaniment to meat dishes like a ribeye steak, as well as with charcuterie and all kinds of casseroles.