

MUGA RESERVA 2022

GRAPES VARIETIES

Tempranillo, Garnacha tinta, Mazuelo and Graciano.

GEOLOGY AND SOIL

Vineyards planted in calcareous clay soils from the tertiary era, in the area around Haro, sheltered by the Montes Obarenes and Sierra de Cantabria.

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.

TASTING

The 2022 harvest, which was hot in character with early ripening, produced a wine with great aromatic intensity. A wine with a marked fruity profile, with clean aromas and delicate reminders of the undergrowth. The ageing is very well integrated, enhancing the freshness and complexity. On the palate it is well-balanced, with firm but silky tannins, good structure and a long finish. It stands out for its perfectly balanced acidity and soft tannins. Perfect for enjoying now, but again thanks to its great balance and structure, it can remain 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.



Contains sulphites.



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

Muga