MUGA RESERVA 2023

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 90% French oak and 10% 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 2023 vintage, characterized by an early harvest and excellent grape development, was rated "Very Good" by the Rioja DOCa. On the nose, red and black fruit aromas stand out, complemented by subtle spicy and toasted notes. Tempranillo brings depth and structure, while Garnacha contributes a more expressive fruit character. On the palate, the wine is generous and full-bodied, with finely textured tannins and a freshness that carries through to a long, persistent finish with lingering notes of fruit and spice.

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.

SUSTAINABLE WINERIES for Climate Protection

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

Muga