

Muga Reserva Special Selection 2016



Grapes varieties

Tempranillo, Grenache, Mazuelo (Carignan) and Graciano

Geology and soils

Clay-limestone Tertiary era terraces located on the slopes of Montes Obarenes and Sierra Cantabria.

Vinification

After fermentation with indigenous yeasts in oak vats, the wine is Aged for 26 months, in new french oak barrel made in our cooperage. After being fined with fresh egg whites, the wine is bottled, after which it remains in our cellars for at least 18 months for further ageing.

Tasting

The 2016 vintage, officially ranked as "Very Good", produced wines showing great balance between freshness and power and revealing expressive aromas, very ripe tannins, depth and length of flavour.

This Special Selection Reserva 2016 exhibits a medium-deep, dense garnet/black cherry colour.

The nose is complex with ripe, red berry and black fruit coming to the fore with hints of black pepper and subtle, creamy, smoky oak, followed by notes of coffee and a touch of mint.

The entry on the palate is smooth and elegant and develops with good volume towards an elegant, harmonious mid-palate revealing fresh, ripe red berry fruits and spice. The whole is underpinned by a powerful tannic structure and fresh acidity.

This powerful yet elegant Reserva offers great ageing potential.

Food Pairing

This wine will go well with red meats, lamb and all types of game dishes.