Muga Rosé 2022



Grapes
Garnacha and Viura.

Soil
Principally calcareous clay from the Valle del Oja zone and ferrous clay in the Upper Najerilla valley zone.

Vinification
Manual harvesting. After light maceration in the press for 5 hours, the must ferments at a controlled temperature of around 16-18ºC for 15-20 days. This allows us to preserve the maximum freshness, complexity and aromatic intensity of the grapes from which it is made. Once fermentation is complete, it remains 16 weeks with its fine lees in suspension, which will provide greater smoothness and length on the palate. Before bottling it undergoes cold stabilisation.

Tasting
What stands out in the Muga Rosado 2022 vintage is its pale, rose-pink colour. It is very intense and complex on the nose, with an initial gush of peach, strawberry and white blossom notes. On the palate it proves a wine with very well integrated acidity, volume, balanced fruit and a very long finish.

In the aftertaste we can detect stone fruit and also citrus nuances.

Food Pairing
Ideal with seafood, pasta and rice dishes and salads. Great to drink by the glass as a starter or with a small snack on a terrace.

SUSTAINABLE WINERIES for Climate Protection

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