Muga Rosé 2023



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
The Muga Rosado 2023 vintage is notable for its pale pink colour. It has a very intense, complex nose, with an initial sensation of peaches, apricots and white blossom. On the palate, it is very well balanced with the acidity integrated with the sensation of volume in the mouth and a very long finish which brings back the reminders of stone fruit and some citrus nuances.

With an aftertaste in which we find stone fruit and citrus notes.

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.

Contains sulphites.

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