

Muga Rosé 2024

Grapes

Garnacha and Viura.

Soil

The vineyards are located in two distinct zones and their geology has a direct influence on the expression of the varieties grown in them. The first, in the Valle del Oja, is characterised by its calcareous clay soils, typical of cool zones, which provide the wine with good structure, balance and acidity. The second zone, the Valle del Najerilla, has ferrous clay soils which give the wine a more mineral character and complexity. A key factor in the quality and complexity of the wines is the great age of the vines, which contributes to a greater concentration and expression of the Garnacha Tinta and Viura grapes.

Vinification

Deciding when to harvest is key in order to obtain good acidity and an intense expression of the aromas. Harvesting is conducted by hand. After gentle maceration in the press for 5 hours, the must ferments at a controlled temperature of 16-18°C for 15-20 days. This process helps to preserve the maximum freshness, complexity and aromatic intensity of the grapes from which it is made. Once fermentation is complete, the wine remains in contact with its fine lees for 16 weeks, which gives us greater softness and length in the mouth. Before bottling it undergoes a process of cold stabilisation.

Tasting

The 2024 vintage was strongly influenced by the climate conditions, particularly towards the end of the cycle. The 2024 Muga Rosado has a beautiful pale pink colour. On the nose, it has medium-high intensity and great complexity in the aromas, with a first impression of notes of peach peel, stone fruit and a hint of white blossom. On the palate, it is a very well-balanced wine, with a marked, sharp acidity perfectly integrated with the sense of body in the mouth. It has a long finish, bringing back reminders of peach, with slight 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.

Contains sulphites.

