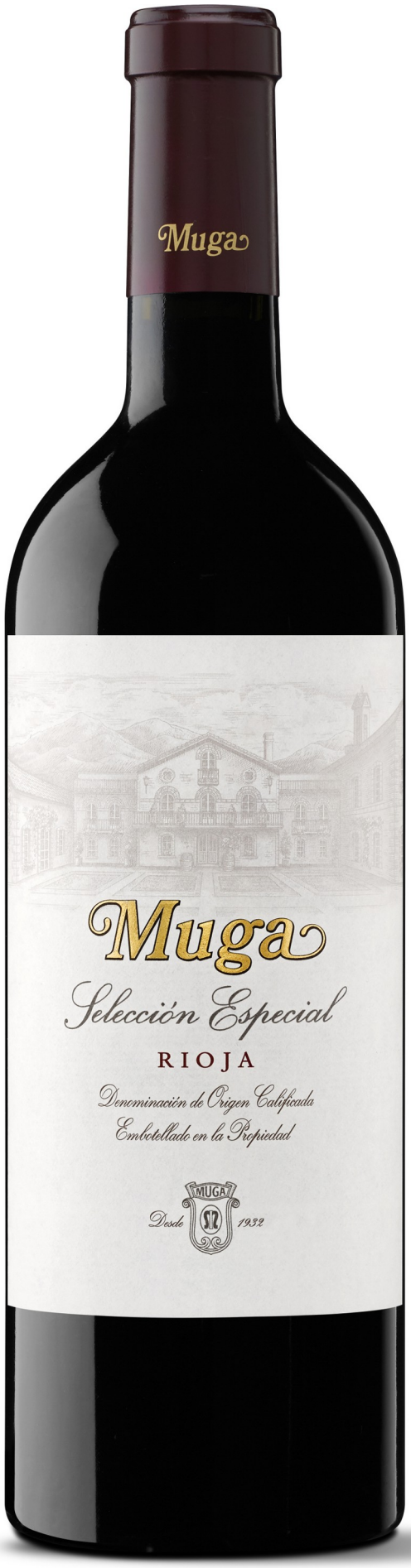
Muga

Muga Reserva Special Selection 2019



Grapes varieties

Tempranillo, Grenache and Graciano.

Geology and soil

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

Vinification process

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

This Muga Selección Especial 2019 wine has a rich, deep, black cherry colour and robe.

A highly intense nose, in which notes of ripe fruit such as blackberries appear, complemented by spicy aromas of clove and vanilla coming through, giving a lot of complexity.

On the palate it has a marked, well-integrated acidity, well-polished tannins and medium body. Very silky and elegant, with ripe fruit notes reappearing with hints of well-integrated wood. Very long and balanced.

A Reserva whose good acidity and tannin suggest great ageing potential.

Food pairing

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

Contains sulphites.

SUSTAINABLE WINERIES for Climate Protection

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