

# Muga

## Muga Reserva Special Selection 2020

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### Grapes varieties

Tempranillo, Garnacha tinta, Graciano and Mazuelo.

### 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.

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### Tasting

Muga Selección Especial 2020 has a deep robe and a lovely, typical black-cherry, wine-red colour.

It has a very intense nose with a lot of complex aromas in which the very ripe fruit notes come to the fore, together with spices like clove and vanilla, as well as notes of chocolate and cocoa from the wood.

On the palate, the attack is dominated by the polished tannins and a backbone which is very well balanced with the smooth mouth-feel. It has sharp, very well integrated acidity which will give it great potential for ageing. The finish is long and complex, with the hints of ripe fruit returning, together with the toasted nuances.

### Food pairing

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

Contains sulphites.



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