

Muga

Muga Reserva Special Selection 2021

Grapes varieties

Tempranillo, Garnacha tinta, Graciano and Mazuelo.

Geology and soil

Vines planted on calcareous clay terraces from the Tertiary period, at the foot of the Montes Obarenes and Sierra Cantabria ranges. Poor, well-drained soils which provide the wine with finesse and structure, reflecting the more Atlantic character of the Rioja Alta.

Vinification process

A selection of low-yielding vineyards. Manually harvested into 180-kilo crates and transferred in refrigerated trucks to preserve all the fresh aromas. Alcoholic fermentation in oak vats, with gentle pumping over and spontaneous malolactic fermentation in the cask. Aged for 26 months in French-oak barrels from our own cooperage, followed by fining with egg whites and a minimum of 18 months after bottling before release for sale.

Tasting

The 2021 vintage was rated as Very Good. With a balanced, fresh profile, it was marked by a long, gradual growing cycle which, especially in the Rioja Alta sub zone, favoured complete ripening with excellent natural acidity.

It has a deep robe and an intense black-cherry colour with garnet-red glints.

On the nose it stands out for its great intensity, with a predominance of notes of oak and spices, cloves and cocoa, accompanied by ripe fruit and underlying balsamic herbs coming through. It proves round and smooth on the palate, with a silky, very well-balanced texture. Reminders of the ripe fruit reappear, with polished tannins and perfectly integrated acidity which give the wine harmony and length. The finish is long, elegant and persistent, leaving a typically spicy, fruity reminder of the 2021 vintage.

Food pairing

Ideal with red meat and traditional roasts such as suckling lamb or blue fish..

Contains sulphites.

