

Torre Muga 2016

Grapes

Tempranillo, Mazuelo and Graciano

Soil

Chalky-clay and alluvial.

Vinification

Fermentation always starts naturally and spontaneously. The grapes will always ferment in wooden vats with indigenous yeasts and no temperature control. Maceration times can vary, up to two or three weeks. The wine ages for 18 months in new French-oak barrels from the area of Allier. After ageing there is light fining of the wine using fresh egg whites.

Tasting

The dense legs that this wine reveals are a sign of its enormous elegance. The purple-coloured hues around the rim reflect its youth.

On the nose you find black fruit aromas at the peak of ripeness, spicy black pepper aromas and wood-land herbs. Balsamic herb nuances appear with rosemary and some smoky notes from the ageing in top class oak casks, creating a harmony and balance which cannot be matched.

In the mouth we can find the juicy, elegant tannins with a nice sharp acidity to balance the palate. Hints of liquorice and the pepper return. A very persistent, elegant, enjoyable and approachable wine.

Food Pairing

You can pair this wine with red meat left to hang for a good time, game or faling that, enjoy it on its own. We can also recommend it to accompany grilled white fish.

