

## Torre Muga 2019

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### Grapes varieties

Tempranillo, Mazuelo and Graciano

### Geology and 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.

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### Tasting notes

With this 2019 vintage we are presented with an elegant-looking wine, with good depth of colour, a rich red which denote its youthfulness and potential for evolution.

The nose reveals a deeply intense aroma of blackberries and strawberries. The smoked nuances from its ageing in finest quality French oak come through, creating an unmatched harmony.

A powerful palate, with the same predominant aromas as on the nose, and a good balance between the alcohol and the acidity as well as smooth, elegant tannins. The finish is very long in the mouth leaving a sensation of fullness.

### Food pairing

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

Contains sulphites. Contains ovalbumin.

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