

Torre Muga 2020

Grapes varieties

Tempranillo, Mazuelo and Graciano

Geology and soil

Vines located in the municipalities of Villalba de Rioja, Briñas and Labastida. Calcareous-clay and alluvial soils.

Vinification

Picked manually into 200-kilo crates. Fermentation in wooden vats, separating the grapes by variety and source, with no temperature control and indigenous yeasts. Maceration, once alcoholic fermentation is complete, is variable in length and may go on for 2 or 3 weeks. Aged for 16-18 months in new French oak casks sourced from the department of Allier and Tronçais. Before bottling the wine is lightly fined using fresh egg white.

Tasting notes

In this 2020 vintage we find a wine with a deep robe and notable red colour that tells us it is still young and has a great potential for evolution.

Very high intensity on the nose with ripe fruit notes of blackberry and strawberry to the fore. Ageing aromas from the fine quality French oak also appear, with toasted and smoked notes and coffee, among others.

On the palate it is powerful, with a return of the fine aromas detected on the nose. A good balance between the alcohol and acidity. The tannins are smooth and elegant. The finish is very long leaving a satisfying, full sensation.

Food pairing

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

