

## Torre Muga 2021

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### 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

Selection of vineyards. Manual harvesting with 200-kilo crates. Fermentation in wooden vats, separating the grapes according to variety and source vineyard, using indigenous yeasts and no temperature control. Once the alcoholic fermentation is complete, the period of maceration varies and can continue for up to 2 or 3 weeks depending on variety and plot. Malolactic fermentation takes place in new casks made of French oak from the Allier department and Tronçais, followed by 16-18 months of cask ageing, again depending on the grape variety. After this period, the final coupage of the wine takes place. Before bottling it undergoes light fining with fresh egg white.

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### Tasting notes

The 2021 vintage in Rioja, and especially in the Rioja Alta, was characterised by more favourable weather conditions compared to other recent years. This enabled us to obtain very well-balanced red wines with marked expression of the varieties. This is a wine with medium-high robe and an intense red colour which denotes its youthful age. Intense aromas in which there is a clear presence of ripe fruit, as well as hints of strawberry and blackberry. These are complemented by the notes provided by the ageing process in high quality, French-oak casks, bringing elegant toasted aromas, coffee and chocolate.

On the palate it is a smooth, well-structured wine, with the return of the same notes of fruit and ageing nuances as appeared on the nose. The acidity and alcohol are in perfect balance, so that the sensation as the wine passes through your mouth is harmonious. The tannins are soft and elegant, contributing to a pleasant, silky sensation.

The finish is long and persistent, leaving a sensation of satisfaction which underlines the excellent quality of this vintage.

### 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.

Contains sulphites.

