TORRE MUGA 2022

GRAPES VARIETIES

Tempranillo, Mazuelo and Graciano

GEOLOGY AND SOIL

Torre Muga comes from a selection of small vineyard plots around **Haro**, sheltered by the **Montes Obarenes** and the **Sierra de Cantabria**. The soils are predominantly **clay-limestone** of Tertiary origin, alongside plots located on **alluvial terraces**.

WINEMAKING

Careful vineyard selection is the starting point for Torre Muga. The grapes are harvested by hand into 200 kg bins and vinified in wooden vats, keeping each **grape variety** and **vineyard plot** separate.

Following alcoholic fermentation, the maceration period is adjusted according to the development of each individual lot. In some cases, skin contact is extended for up to three weeks.

Malolactic fermentation takes place in new French oak barrels sourced from Allier and Tronçais, followed by 16–18 months of ageing, depending on the grape variety. After this period, the final blend is assembled. Before bottling, the wine undergoes gentle fining with fresh egg whites.

TASTING NOTES

The **2022 vintage**, rated **Very Good** by the Rioja DOCa Regulatory Council, was characterised by a warm, dry summer that brought ripening forward compared to 2021. In **Torre Muga**, the character of the vintage is reflected in the intensity of the ripe fruit and the wine's generous presence on the palate.
Deep **cherry-red** in colour, with medium-high colour intensity, the wine reveals an expressive nose dominated by ripe blackberry, complemented by hints of strawberry. Notes of coffee, cocoa and toasted oak emerge beneath the fruit, adding depth and complexity.
On the palate, it is full-bodied and enveloping. The **tannins** are firm yet silky in texture, providing structure, while freshness balances the wine's generous volume and lends length to the palate. The finish is long and persistent, with ripe fruit returning to the forefront, accompanied by a lingering hint of cocoa.

FOOD PAIRING

This wine pairs beautifully with dry-aged red meats and game, although it can equally be enjoyed on its own. We also recommend pairing it with grilled white fish.



Contains sulphites.

SUSTAINABLE WINERIES for Climate Protection

First and sole specific certification for wineries in the area of environmental sustainability.

Muga