

Bodegas Muga

Muga Rioja Rosé



Vinification: A classic Rioja clarete, which is a comaceration of red and white varieties that the Muga's macerate for 12 hours before being pressed in a hydraulic press. The must ferments in small, old wooden upright vats, like all of the wines at Muga, and is kept in contact with the lees for three months before release.

Aging: Three months on the lees in the fermentation vessel.

Grape varieties : 60% Garnacha, 30% Viura, 10% Tempranillo

Soil : The vineyards are located in two distinct zones and their geology has a direct influence on the expression of the varieties grown in them. The first, in the Valle del Oja, is characterised by its calcareous clay soils, typical of cool zones, which provide the wine with good structure, balance and acidity. The second zone, the Valle del Najerilla, has ferrous clay soils which give the wine a more mineral character and complexity. A key factor in the quality and complexity of the wines is the great age of the vines, which contributes to a greater concentration and expression of the Garnacha Tinta and Viura grapes.

Tasting notes :

On the nose, it has medium-high intensity and great complexity in the aromas, with a first impression of notes of peach peel, stone fruit and a hint of white blossom. On the palate, it is a very well-balanced wine, with a marked, sharp acidity perfectly integrated with the sense of body in the mouth. It has a long finish, bringing back reminders of peach, with slight citrus nuances.

