

Bodegas Muga

Muga Selección Especial



Vineyards: Estate vineyards (65%) and vineyards leased on long term contracts, with viticulture controlled by the winery, in the foothills of the Montes Obarenes and the Sierra Cantabria, primarily in the northwestern villages of Rioja Alta.

Vinification: Hand-harvested and transported to the winery in one ton bins to protect the grapes from bruising and crushing. The berries are destemmed and optically sorted, but not crushed. Fermentation is started via pied de cuve in oak vats of varying sizes that are produced on the premises at Bodegas Muga. Muga is the only winery in Spain that builds its own fermentation vats. Malolactic is spontaneous and is delayed until late Spring by cooling the cellars with ambient air.

Aging: The ageing process begins with six months in new French barrique, followed by two full years in older French and American (70/30) oak barriques. These barrels are aged and coopered on Muga's premises. Muga was the first winery in Spain to have an in-house cooperage. The wines are racked throughout the ageing process and fined with fresh egg whites (cracked by hand) before bottling. The wine is aged for a minimum of 18 months in bottle before release.

Grape varieties : 70% Tempranillo, 20% Garnacha, 7% Mazuelo, 3% Graciano

Soil : Calcareous clay



Sustainable

Press Notes

Jeb Dunnuck

2021	95 points
2020	95 points

James Suckling

2020	94 points
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