Banville
Wine Merchants

Bodegas Muga

Rioja Reserva Unfiltered

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.

Viticulture: Traditional Rioja viticulture that is sustainable and organic, but not certified. A blend of goblet trained and vineyards. The vineyards are not irrigated and are farmed without the use of harmful chemically synthesized fungicides, pesticides or herbicides.

Winemaking: 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 delayed until late Spring by cooling the cellars with ambient air. Malolactic is spontaneous and takes place in the fermentation vessel.

Aging: 24 months in French (70%) and American (30%) oak barriques that are neutral. These barrels are produced from staves aged in the premises and coopered on the winery's premises. Muga was the first winery in Spain to have an in-house cooperage. The wine is aged for a minimum of 12 months in bottle before release.

Grape varieties : 70% Tempranillo, 30% Garnacha, Graciano, and Mazuelo

Vineyard age : Vines planted between 1950-2000

Soil : Calcareous clay

Sustainable

Press Notes

Jeb Dunnuck

2021	94 points

Robert Parker Wine Advocate

2022	93+ points
2021	94 points

Wine Spectator

2021 - #1 Wine Value of 2025	92 points

James Suckling

2022	93 points
2021	93 points