

## Bodegas Muga

### *Muga Blanco*



**Viticulture:** Traditional Riojan viticulture that is sustainable and organic, but not certified. A blend of goblet trained and vineyards planted on high density trellises of Rioja's most classic white varieties. The vineyards are not irrigated and are farmed without the use of harmful chemically synthesized fungicides, pesticides or herbicides.

**Winemaking:** Eight hour maceration in a pneumatic press, followed by fermentation (inoculated with neutral yeast) in 60% new French oak barriques and large upright vats. The barrels used for Muga Blanco are all coopered from French oak trees that are selected by the family every February. The staves are seasoned for a minimum of three years and up to five.

**Aging:** 5 months sur lie with battonage in the fermentation vessel.

**Grape varieties :** 70% Viura, 20% Malvasia & 10% Garnacha Blanca

**Vineyard age :** Planted between 1950-2000

**Soil :** Calcareous clay and alluvial soils.

