

Bodegas Muga

Torre Muga



Torre Muga was first released in 1991 by Manolo Muga and Isacín Muga, who wanted to produce a Bordeaux style wine from old, low yielding vineyards of Tempranillo, Graciano, and Manuela planted in the village of Villalba de Rioja, the family's hometown. The wine was the first wine produced at Muga that was aged entirely in new French barrique.

Location: Barrio de la Estación, Haro, Rioja Alta

Viticulture: Traditional viticulture of Rioja Alta. Proprietary head trained and trellised vineyards planted in high altitude areas of Rioja Alta. Organic, uncertified.

Winemaking: The grapes are sorted extensively at the winery and undergo indigenous yeast fermentation in open top oak fermenters that are produced at the winery. The wine is transferred to French oak barrels following the primary fermentation.

Aging: The wine spends 24 months in French oak, 18 of which are in 225L barriques produced at the winery. The other six months are spent in large oak vats produced at the winery.

Grape varieties : 75% Tempranillo, 15% Mazuelo, 10% Graciano

Vineyard age : Planted between 1926-1976

Soil : Calcareous clay

Press Notes

Jeb Dunnuck

2021	98 points
2020	97 points

Robert Parker Wine Advocate

2021	96+ points
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Organic

