Banville
Wine Merchants

Bodegas Muga

Flor de Muga Blanco

A classic Rioja Reserva white wine vinified with three of the region's most important indigenous white varieties, sourced from the foothills of the Montes Obarenes. Viura provides weight, structure, and ageing potential. Garnacha Blanca imparts texture, alcohol, and acidity. Maturana adds aroma.

Winemaking: After brief maceration in the press, the free-run must is selected, the first must which comes out of the press by gravity. This is then fermented at a low temperature in small oak vats. Once fermentation is complete, the wine is left on its fine lees for 3 months in an Oeuf de Beaune (concrete wine egg) to preserve the aromas and give body on the palate.

Aging: 6 months in new French oak casks (Nevers and the Normandy town of Les Loges) with a light toast. After that it will undergo a process of refinement and rounding in the bottle for a further 18 months.

Grape varieties : 40% Viura, 30% Garnacha Blanca, 30% Maturana

Vineyard age : Planted between 1940-1980

Soil : Sandy-loam (Maturana), Calcareous clay (Garnacha Blanca) and Calcareous and Ferrous clay (Viura).

Press Notes

Decanter
2022 97 points

Robert Parker Wine Advocate
2022 94 points

James Suckling
2022, 2021 95 points