Bodegas Muga

Muga Rioja Rosé

Grape varieties 60% Garnacha, 30% Viura, 10% Tempranillo

Soil The vineyards are located in two distinct zones and their geology has a direct influence on the expression of the varieties grown in them. The first, in the Valle del Oja, is characterised by its calcareous clay soils, typical of cool zones, which provide the wine with good structure, balance and acidity. The second zone, the Valle del Najerilla, has ferrous clay soils which give the wine a more mineral character and complexity. A key factor in the quality and complexity of the wines is the great age of the vines, which contributes to a greater concentration and expression of the Garnacha Tinta and Viura grapes.

Tasting notes

On the nose, it has medium-high intensity and great complexity in the aromas, with a first impression of notes of peach peel, stone fruit and a hint of white blossom. On the palate, it is a very well-balanced wine, with a marked, sharp acidity perfectly integrated with the sense of body in the mouth. It has a long finish, bringing back reminders of peach, with slight citrus nuances.

Banville Wine Merchants www.banville wine.com

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