

Muga



Muga Rosé 2020

Grapes

Garnacha and Viura.

Soil

Mainly calcareous clay and ferrous clay soils from the upper Najerilla district.

Vinification

Hand-harvested. After a period of 5 hours gentle maceration in the press, the must ferments at a temperature controlled at around 16-18oc for 15-20 days. This enables us to preserve to the maximum the aromatic complexity and intensity of the grapes from which the wine is made.

Once fermentation is complete, it remains with its fine lees in suspension for 12 weeks in order to heighten the smooth mouth-feel. Before bottling it undergoes cold stabilisation.

Tasting

A beautiful pale pink Provençal colour. A very pretty nose of flowers, especially rose petals, and almonds. Fruit aromas come through well too, red berry fruits, wild strawberries together with some creamy vanilla notes.

On the palate, there's a soft full attack, quite succulent followed by lovely acidity that balances out the first impressions of sweetness. The wine then develops beautifully with a tangy, refreshing finish. A nicely balanced rosé with surprising complexity.

Food Pairing

Ideal with seafood, pasta, rice dishes and salads.

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