

MUGA EL ANDEN

Muga

GRAPE VARIETIES

Tempranillo 70%, Garnacha 30%

SOIL

Calcareous clay soils from the Tertiary period.

VINIFICATION

The bunches are destemmed and sorted via optical sorter. Whole berries macerate in 16,000L vats, fermentation via pied de cuve (to guarantee the quality of the spontaneous fermentation). Malolactic is delayed until the late Spring due to maintaining cool cellar temperatures by facilitating natural airflow through the bodega.

The wine is aged for 14 months in neutral own-coopered barriques of French and Central European oak.

VINEYARD

Terraced vineyards planted surrounding the Ebro River in the vicinity of Haro



TASTING NOTES.

It is vibrant, ripe, and bursting out of the glass, but it keeps the balance with good freshness. On the palate the wine is velvety with silky tannins and plenty of red fruit, spices, with hints of tobacco and leather that add complexity to the wine. They do not use any new barrels. The wine is aged for some 14 months, and the oak is very integrated and folded into the wine.