

## MUGA FLOR DE MUGA ROSE

# Muga

### GRAPE VARIETIES

100% Garnacha Tinta

### SOIL

Flor Muga comes from a dozen carefully selected plots from the Alto Najarilla district (Rioja Alta) with a Continental climate and between 70 and 90 years old. Bush vines, mainly grown on slopes, at an altitude of between 600 and 750 metres. Vines planted in terraces of chalky-clay and red ferrous clay soils which are ideal for the garnachas made from these nearly one hundred-year old vines.

### VINIFICATION

After a short period of maceration in contact with the skins, 50% of the free-run must is chosen, the first juice to run out of the press simply by gravity. This must then ferments at a low temperature in small wooden vats, plot by plot. After fermentation the wine is left on its fine lees for at least four months, with regular lees stirring to protect the wine in a natural way, preserving the aromas and giving the mouth-feel greater volume. Finally the wines are tasted, plot by plot, to determine the final coupage.



### TASTING NOTES.

A pale pink wine. On the nose it appears complex and intense with aromas of peach, citrus notes and white blossom and underlying spicy nuances provided by the fine French oak from the small vats. On the palate it is fresh, with good sharp acidity, yet still meaty thanks to the result of the lees stirring. Long finish in the mouth.