

Flor de Muga Blanco

Muga



Viura,
Garnacha y
Maturana



RIOJA



13.5% ABV



GENERAL INFORMATION

Crafted from a blend of Maturana Blanca, Garnacha Blanca, and Viura sourced from distinct Rioja zones, this wine reflects a variety of soils and microclimates. The Maturana Blanca comes from sandy loam soils in Haro and Anguciana, Garnacha Blanca from calcareous clay soils in Villalba de Rioja and Galbárruli, and Viura from ferrous clay soils in Badarán, contributing to the wine's layered aromatic complexity. Grapes are hand-harvested at optimal ripeness, carefully selected by variety and parcel, and transported in refrigerated 150–160 kg crates to preserve their freshness. After gentle destemming and a brief maceration on the skins, the free-run must, or "mosto flor," is fermented at low temperatures in new French oak casks made in-house from lightly toasted Nevers and Bertranges oak. Following fermentation, the wine rests on its lees for 3–4 months to enhance body and smoothness, before spending 6 months in new French oak to build aromatic complexity and a further 18 months in bottle to refine and integrate flavors.

TASTING NOTES

Displays a brilliant, intense gold color with a highly expressive nose revealing sweet spices, vanilla, delicate citrus, and white blossom, creating depth and vibrancy. On the palate, it is full-bodied and well-structured, with a slightly creamy texture balanced by zesty acidity. Subtle brackish notes and refined hints of toast enhance complexity, leading to a long, harmonious, and expressive finish. Pairs beautifully with grilled or roasted fish, shellfish, seafood stews, and creamy white cheeses, or enjoyed as an elegant aperitif.