

Flor de Muga Rosé

Muga



Garnacha
Tinta



RIOJA



14% ABV



GENERAL INFORMATION

This rosé is made from selected Garnacha vines in the Alto Najerilla and the uplands of the Valle del Oja, where the semi-continental climate and calcareous clay and ferrous clay soils provide freshness and complexity. The 70–90-year-old bush vines, grown on slopes with low yields and cultivated using sustainable viticulture, benefit from prolonged ripening that enhances aromatic intensity. After close monitoring of ripening, the grapes are hand-harvested at the optimal moment to preserve acidity and a fresh fruit profile, then transported in small, refrigerated crates to protect their aromatic potential. A short maceration in the press allows the must brief contact with the skins before 50% of the first must—naturally drained free-run mosto flor—is selected. Fermentation takes place at low temperature in small oak vats, vinified plot by plot. The wine then rests on fine lees for a minimum of four months, with twice-weekly stirring to keep the lees in suspension, naturally preserving aromas and adding volume to the palate. Finally, each plot is evaluated and tasted to determine the final coupage, resulting in a rosé of notable complexity and aromatic depth.

TASTING NOTES

This rosé shows a brilliant, pale-pink colour and reveals great complexity and intensity on the nose, with aromas of stone fruit such as peach and apricot, red berries, white blossom, and citrus—typical of Garnacha Tinta. Subtle spicy notes of vanilla and cinnamon emerge from the winemaking process and ageing in small oak vats. On the palate, it is fresh and well-balanced, with marked acidity that lends length and liveliness, while the fruit notes, particularly apricot, reappear. The finish is long and fresh, with very soft tannins providing structure, resulting in a highly gastronomic wine. It pairs beautifully with pasta, rice, white meats, and a wide range of cheeses.