

Muga Aro

Muga



Tempranillo
y Graciano



RIOJA



14.5% ABV



GENERAL INFORMATION

Sourced from vineyards rooted in chalky-clay and alluvial soils, this wine is crafted with a traditional, minimalist approach. Fermentation occurs naturally and spontaneously in small wooden vats without temperature control, using only indigenous yeasts. Maceration typically lasts between two and three weeks to extract depth and complexity. The wine is then aged for 18 months in new French oak barrels before being lightly fined with fresh egg whites to achieve clarity and refinement.

TASTING NOTES

Displays a vibrant reddish-purple hue with medium-high colour depth. The nose is intensely aromatic, dominated by wild berries such as blackberry, lifted by fragrant violet notes. Subtle layers of high-quality French oak—clove, vanilla, and dried fruits—add further elegance. On the palate, it is medium-bodied with fresh acidity, smooth, well-rounded tannins, and a gentle sweetness. Flavours of wild berries and violets return alongside beautifully integrated oak. The finish is long, refined, and balanced, showing excellent ageing potential due to its structure and vibrancy.