

# Muga Blanco

## Muga



Viura,  
Garnacha  
blanca y  
Malvasía



RIOJA



13.5% ABV



### GENERAL INFORMATION

Sourced from vineyards in two distinct valleys of Rioja Alta, this wine benefits from an Atlantic climate that encourages slow, balanced ripening.

The calcareous clay soils of the Valle del Oja provide structure and freshness, while the ferrous clay soils of the upper Valle del Najerilla contribute complexity and subtle mineral character. The grapes are hand-harvested, and after a light maceration with the skins in the press, the must ferments in a combination of wooden vats and new French oak casks made from lightly toasted Nevers oak. Once alcoholic fermentation is complete, the wine remains in these casks for four months, with regular lees stirring—twice weekly during the first months and daily in the final month—to maintain contact with the fine lees, protect the wine from oxidation, and develop a smoother mouth-feel with enhanced complexity.

### TASTING NOTES

Shows a pale straw-yellow colour with aromas of white blossom, stone fruit, and a subtle hint of vanilla. On the palate, lively acidity is balanced by body, with citrus flavours and a delicate salinity that adds length and freshness. The finish is long, elegant, and persistent, leaving a refined impression of fruit and freshness. It pairs beautifully with grilled fish, shellfish, rice dishes, or can be enjoyed as an aperitif or with light snacks.