

Muga Rosé

Muga



Garnacha y
Viura



RIOJA



13.5% ABV



GENERAL INFORMATION

The vineyards are located in two distinct zones, each influencing the expression of the varieties grown. In the Valle del Oja, calcareous clay soils typical of cooler areas contribute structure, balance, and acidity, while the Valle del Najerilla, with its ferrous clay soils, imparts mineral character and complexity. The great age of the vines further enhances concentration and the expressive qualities of Garnacha Tinta and Viura. Harvesting is done by hand at the optimal moment to preserve acidity and aromatic intensity. After a gentle five-hour maceration in the press, the must ferments at a controlled temperature of 16–18°C over 15–20 days, maximizing freshness and complexity. Following fermentation, the wine rests on its fine lees for 16 weeks, adding softness and length to the palate, and undergoes cold stabilisation prior to bottling.

TASTING NOTES

The 2024 Muga Rosado displays a beautiful pale pink colour and reveals medium-high intensity and great aromatic complexity, with initial notes of peach peel, stone fruit, and a hint of white blossom. On the palate, it is very well-balanced, with sharp, integrated acidity and a pleasing sense of body. The finish is long, recalling peach and subtle citrus nuances. This rosé pairs perfectly with seafood, pasta and rice dishes, and salads, and is also ideal by the glass as a starter or with a light snack on a terrace.