

Muga Selección Especial

Muga



Tempranillo,
Garnacha,
Mazuelo y
Graciano



RIOJA



14.5% ABV



GENERAL INFORMATION

The vines for Muga Selección Especial are planted on calcareous clay terraces dating from the Tertiary period, situated at the foot of the Montes Obarenes and Sierra Cantabria mountain ranges. These poor, well-drained soils provide the wine with finesse and structure, expressing the more Atlantic-influenced character of Rioja Alta.

Harvesting is carried out by hand, followed by careful grape selection. Fermentation takes place in traditional wooden vats at controlled temperatures, after which the wine is aged in oak barrels crafted in Muga's own cooperage. This meticulous ageing process allows the wine to develop depth, complexity, and a refined, harmonious profile. Available in 75cl, 1.5L Magnum, and mixed old-vintage selections.

TASTING NOTES

Muga Selección Especial offers rich aromas of blackberry, dark cherry, vanilla, spice and subtle earthy notes. On the palate, it is full, smooth and beautifully balanced, with integrated acidity, fine tannins and a long, elegant finish. This wine pairs perfectly with classic Spanish dishes such as roasted lamb, suckling pig, slow-cooked beef, grilled meats and mature cheeses.