

# Muga Tinto Reserva

## Muga



Tempranillo,  
Garnacha,  
Mazuelo y  
Graciano



RIOJA



14.5% ABV



### GENERAL INFORMATION

Muga is arguably the most traditional bodega in Rioja, located next to the railway station in the heart of old Haro, with not a stainless-steel tank in sight. The winery even has its own cooper, crafting barrels with the perfect level of toasting. This Reserva is a true classic and a masterclass in ageing. The wine spends 36 months in oak before further resting in bottle, developing incredible structure, complexity, and a smooth, supple texture. The grapes are grown on calcareous clay soils from the Tertiary era, hand-harvested and fermented in wooden vats at controlled temperatures. The wine is then traditionally fined with fresh egg whites before bottling. Available in 37.5cl, 75cl, 1.5L Magnum, 3L Double Magnum, and 5L Jeroboam formats.

### TASTING NOTES

This wine shows a bright ruby-red colour with medium depth and a garnet-tinged rim. On the nose, it is intense and complex, revealing wild forest fruits such as blackberry and blueberry, complemented by notes of vanilla, coffee, and subtle spice. On the palate, it is full, smooth, and supple, with integrated acidity, soft tannins, and a long, elegant finish. The flavours are richly complex, making it a wine that will age beautifully for up to a decade, yet is already delicious to enjoy now. It pairs perfectly with traditional Spanish dishes, especially rack of lamb, ribeye steak, charcuterie, and hearty casseroles.