

Muga Prado Enea Gran Reserva

Muga



Tempranillo,
Garnacha,
Mazuelo y
Graciano



RIOJA



14.5% ABV



GENERAL INFORMATION

The vineyards for Prado Enea lie at 550–600 metres in the northwest corner of Rioja Alta, in the villages of Sajazarra, Cellerigo, and Fonzaleche. The soils are a mix of calcareous clay and alluvial deposits, offering excellent drainage and contributing finesse, balance, and aromatic precision.

Prado Enea grapes are always the last to be harvested, selected from high-altitude plots that consistently deliver exceptional quality. Fermentation takes place in oak vats with a maceration period of 14–16 days. The wine is then aged for a minimum of 36 months in French and American oak casks, allowing it to gain depth and complexity.

After this, it is lightly fined with fresh egg whites before bottling, followed by at least 36 months of bottle ageing to achieve Prado Enea's hallmark elegance, harmony, and longevity.

Available in 75cl, 1.5L Magnum, and mixed old-vintage selections.

TASTING NOTES

Prado Enea Gran Reserva 2016 shows a black-cherry colour with medium depth and an elegant nose of forest fruits—especially blackberry—layered with cloves, cinnamon, creamy notes and vanilla. On the palate, it has a silky-smooth attack, medium body and a long, refined passage through the mouth, with velvety tannins in perfect harmony with its fresh, well-integrated acidity. The balance of fruit, spice and oak creates a graceful, enduring finish. This wine pairs beautifully with casseroles, meat dishes, fish and cheese, and is equally enjoyable on its own thanks to its finesse and complexity.