

Muga Torre Muga

Muga



Tempranillo,
Mazuelo y
Graciano



RIOJA



14.5% ABV



GENERAL INFORMATION

The vines for this wine are located in the municipalities of Villalba de Rioja, Briñas and Labastida, growing on calcareous-clay and alluvial soils that contribute freshness, structure and varietal expression. After a strict vineyard selection, the grapes are harvested manually in 200-kilo crates and fermented in wooden vats, with each variety and vineyard plot vinified separately using indigenous yeasts and without temperature control.

Once alcoholic fermentation is complete, maceration continues for up to 2–3 weeks depending on the characteristics of each plot. Malolactic fermentation takes place in new French-oak casks from Allier and Tronçais, followed by 16–18 months of ageing in cask, again tailored to each variety. After this period, the final coupage is assembled, and the wine undergoes light fining with fresh egg white before bottling.

TASTING NOTES

The 2021 vintage in Rioja—especially in the Rioja Alta—was marked by favourable conditions that produced well-balanced, expressive red wines. This wine shows a medium-high robe and an intense youthful red colour. The nose reveals ripe fruit with hints of strawberry and blackberry, supported by elegant oak-derived notes of toast, coffee and chocolate. On the palate it is smooth and well-structured, with harmonious balance between acidity and alcohol. The fruit and ageing nuances reappear, accompanied by soft, refined tannins that create a silky mouthfeel. The finish is long and persistent, highlighting the excellent quality of the vintage. This wine pairs wonderfully with well-hung red meats, game, or simply on its own; it also works beautifully with grilled white fish.